



STELLA'S
P A N T R Y

Fleur du Marquis

Pronunciation: fluhr doo mah-KEE

Origin: Corsica, France

Milk Source: Pasteurised Ewe's milk

Rennet Type: Animal

Style: Semi Hard

Size: 700g wheel

Approximate Age: 2-3 months



Fleur du Maquis is made in Corsica from the milk of the Lacaune ewes. Its name means "Flower of the Maquis," the maquis being the local term for the typical thickets of rough underbrush where highway robbers and guerrilla fighters used to hang out. This cheese is quite similar to Brin d'Amour, meaning "a breath of love." During production, the smallish wheels are encrusted with rosemary, fennel seeds, juniper berries, and the occasional bird's eye chilli.

Tasting Notes: It has a sour, citrusy taste and feels a bit mild in the mouth. With age, the cheese is dotted with blue-grey molds as the pate absorbs the herbal flavors of the rind. The strong characteristic flavors of the cheese are balanced by the delicate herbs. Because of its musty and nutty aroma, the cheese smells great too.

Uses: cheese platter

Wine Match: Fleur Du Maquis matches nicely with Riesling and Tempranillo.

Try with: crusty bread, quince paste, muscatels