



STELLA'S
P A N T R Y

Gabriel Coulet Roquefort AOC

Pronunciation: rock-FORE
Origin: Midi-Pyrénées, France
Milk Source: Raw Ewe
Rennet Type: Animal
Style: Blue
Size: 2.8kg drum, halved
Approximate Age: 90 days



Gabriel Coulet is one of only seven Roquefort producers in the world. The other six are Societe des Caves, Papillon, Carles, Yves Combes, Fromagerie Occitanes and Vernieres Freres. Roquefort is one of the most famous French cheeses and can only be made with unpasteurised milk from the Lacaune breed of sheep within the region of Roquefort in southern France. Penicillium roqueforti blue mould cultures are added to the ewe's milk once the starter cultures and rennet have been added, the curds are loosely placed into hoops and left to drain for three days before being rubbed with sea salt from Narbonne. Roquefort is matured in the deep limestone caves of the Cambalou plateau, the temperature is naturally maintained between 8-10 degrees and humidity does not drop below 95% perfect for maturing cheese.

Tasting Notes: The flavour is big and bold with a burst of earthy, slightly spicy blue mould on the front palate. The finish is creamy – but in an entirely different way to a cow's milk cheese – more grassy and nutty, very deep and lingering. A salty note hums away in the background, bringing balance to all the flavours and adding an overall depth of flavour.

Uses: Cheese platter, quiche, salad

Wine Match: Sweet dessert wine, port

Try with: truffle honey, dark rye bread, roasted walnuts