



STELLA'S  
P A N T R Y

## L'artisan Le Rouge

**Origin:** Timboon, Australia

**Milk Source:** Pasteurised Cow's milk

**Rennet Type:** Animal

**Style:** Washed Rind

**Size:** 500g wheel

**Approximate Age:** 3-4 weeks



An organic washed rind made in the town of Timboon in Victoria. This cheese is produced by third generation cheese maker Matthieu Megard with traditional techniques and recipes.

**Tasting Notes:** Strong pungent flavours, yet complex with a surprisingly oozy texture when ripe.

**Uses:** Cheese platter

**Wine Match:** Chardonnay, craft beer or cider

**Try with:** Muscatels, quince paste, crusty bread