



STELLA'S
P A N T R Y

Le Delice de Bourgogne

Pronunciation: day-LEASE duh BOOR-goh-nyuh

Origin: Bourgogne, France

Milk Source: Pasteurised Cow's Milk

Rennet Type: Animal

Style: White Mould

Size: 2kg wheel

Approximate Age: 6-8 weeks



This decadent triple cream is incredibly rich, full flavoured with a smooth melt-in-the-mouth texture. The rind is yellowish-white with a soft-delicate fluffy white mould coat and invoking aroma. The aroma can be pungent but is a wonderful contrast to the buttery-sweet interior with its subtle taste.

Tasting Notes: The flavour is rich buttery-sweet with a slight sour note on the finishing palate.

Uses: Cheese platter

Wine Match: Pinot Gris, Pinot Grigio, Champagne or Cider

Try with: Muscatels, quince paste, crusty bread