



STELLA'S  
P A N T R Y

## Pont l'Eveque AOC

**Pronunciation:** pon-lev-eck

**Origin:** Normandy, France

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

**Rennet Type:** Animal

**Style:** Washed Rind

**Size:** 1.5kg square

**Approximate Age:** 6-8 weeks



Named after the town where it is produced, Pont l'Eveque is thought to have originated around the twelfth century and is believed to be one of the oldest Normandy cheeses still being produced. To comply with the AOC regulations and achieve authentic taste and texture, the cheese must be regularly washed, brushed and turned to encourage the special bacteria to grow on the rind. The milk used for Pont-L'Évêque must come from the local area and the curd must be kneaded before it is drained. The aroma of the cheese has been likened to damp washing, mouldy cellars and farmyards.

**Tasting Notes:** The light orange rind has a lightly pungent, yet yeasty aroma and sometimes hints of earthiness may be evident. The interior is rich and buttery, with a hint of sweetness on the finish.

**Uses:** Cheese platter

**Wine Match:** Pinot Gris, Riesling, cider and craft beer

**Try with:** Glace clementines, fig or quince paste, crusty bread