



STELLA'S
P A N T R Y

Saint Vernier

Pronunciation: sain VER-nee-ayh

Origin: Haute Jura, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Washed Rind

Size: 100g wheel

Approximate Age: 4-6 weeks



Saint Vernier is milder than most French washed rinds but still carries a depth of flavour. The cheese is washed with a local wine “affine au vin de savagnin (Jura)” which gives its sticky rind. Produced from the milk of local Montbéliard cows this washed rind is rich and soft. The aroma is similar to that of Pon't l'Eveque but don't let that deter you if you prefer a milder cheese.

Tasting Notes: Silky and creamy in texture with a thin layer of rind, when ripe this cheese has a powerful yet subtle flavour.

Uses: Cheese platter

Wine Match: Full bodied red wine, cider or craft beer

Try with: Quince paste, crusty bread