



## LE CONQUERANT DEMI PONT L'ÉVEQUE

### Selected by Will Studd

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#### Origin

Normandy, France

#### Milk Source

Cow

#### Type

Washed rind

#### Form

6.3 oz

#### Fat Content

32%

#### Pairing

Dry Cider, Pinot Noir

#### Characteristics

This pungent, monastic washed rind cheese comes from the heart of the Pays d'Auge in Normandy, France. It is specially made for Will using fresh whole milk collected from the designated AOC region for Pont L'Évêque.

The word 'Demi' refers to its small size, which influences how quickly this traditional, soft surface-ripened cheese will ripen compared to its larger cousins.

Le Conquerant Demi Pont L'Évêque is packed in a poplar wood box and wrapped in wax paper to form the ideal micro environment for maturation. It is best enjoyed when the chalky centre has broken down to a soft fudgy texture with a deliciously mild creamy finish.

Don't be put off by the strong smell. It is an important part of the ripening process for all traditional washed rind cheeses!

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*Will Studd*