



## LE MARQUIS CHÈVRE DE RAMBOUILLET

Selected by Will Studd

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**Origin**

Île-de-France, France

**Milk Source**

Goat

**Type**

Blue

**Form**

2.2lb/1kg

**Shelf life**

80 days

**Fat Content**

27.1%

**Pairing**

Sticky, sweet dessert wine

This pure goat's milk 'chevre' is hand-made on a farm not far from the famous castle of Rambouillet, which housed a model dairy built for Marie Antoinette during the reign of Louis XVI. It's difficult to find a goat's milk blue cheese that is in optimum condition, as the composition of the milk has a tendency to produce very strong flavours. The secret of this soft, supple cheese is that it starts with exceptional quality fresh milk collected from the farm's pristine herd of 600 Alpine goats. The traditional coat of fine charcoal encourages the formation of a unique rind the provides a protective coat, while selected strains of Penicillium Roqueforti mould form an intricate web of dark blue veins inside. The result is a triumph of modern farm cheese-making techniques. Will selected Le Marquis Bleu de Chevre for its enticing, mild, savoury blue flavours, which gradually develop as the cheese ages.

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*Will Studd*