



Le Roi Artisan Roquefort by Carles (PDO)

Selected by Will Studd

Origin

France

Milk Source

Ewe's Milk (100% Lacaune)

Type

Blue

Form

Half Loaf - 1.3kg

Drink Pairing

Sauternes, Full bodied Red and daingingo sake

Food Pairing

Walnuts, rye bread, pears, honey, dark chocolate

Le Roi Roquefort is specially produced in collaboration with Maitre Artisan Delphine Carles.

Will Studd worked with Delphine's father to help overturn the Australian Roquefort ban, and we are delighted to continue this family link with this exceptional Roquefort.

Entirely handmade using original methods, it embodies an authentic taste of place. The cheese is produced from December to the end of May using ultra-fresh raw ewe's milk collected on the same day from 15 small farms in the Aveyron region. This fresh milk is full of microbes

and natural flora, which are skilfully encouraged to make a significant contribution to the development of unique flavours and texture without the excessive use of starter cultures.




In keeping with tradition, a unique *Pencillium Roqueforti* powder cultivated in the Carles Caves on large carbon-crust, wood-fired rye bread is sprinkled onto the fresh curds at the hooping stage. The young cheese is then slowly drained over two days in warm, humid rooms, before being hand-salted and transported to the village of Roquefort.

After piercing, the cheese is hand-stacked in the caves, which are incredibly special and integral to the making of a traditional Roquefort. Dark, damp and naturally cooled by limestone fissures known as 'fleurines', which run deep beneath the crypt of the village church, the caves contain original oak shelves built over several levels. Delphine is now the only producer to mature Roquefort the old-fashioned way on wood, rather than plastic. Ripening time for the cheese depends on the season, but generally takes between two and three weeks. Delphine is also the only producer to continue the tradition of wrapping the cheese in a recyclable tin foil after it leaves the caves.

Roquefort is considered the King of French Cheese, and we think the name, Le Roi, translated from French as 'the King', is more than appropriate in the case of this sensational artisan benchmark. Every batch is different, which is what makes it so interesting enjoyable to work with and consume. It's a beautifully harmonised balance of soft, rich, sweet, and salty flavours. It truly doesn't get any better than this - enjoy!

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