



LE MARQUIS CHÈVRE DU PÉLUSSIN

Selected by Will Studd

Origin

Rhône Valley, France

Milk Source

Goat

Type

Soft surface mould-ripened

Form

1kg

Pairing

Sauvignon Blanc , Pinot Noir

This unique brick shaped 'ingot' was specially created by Will for friends in the wine industry who do not like the flavour of strong and often 'bucky' aged surface-ripened goats' milk cheeses.

Produced in the village of Pélussin in the Rhône Valley of South Eastern France, it's made using modern techniques and ripened under a thin, golden rind covered in a special selection of slow-growing moulds and bacteria.

The traditional wooden box forms a unique micro-climate and encourages the cheese to mature to an exceptionally soft, silky texture and deliciously mild, lingering lemony tang that should please everyone.