

# « A TASTE OF EUROPE »

## RAW MILK CHEESES FROM:



### IMPORTERS OF QUALITY CHEESES

"THE GREATEST PLEASURE OF EATING IS SHARING"

The Woolstore, 262 Thorndon Quay, Wellington

TEL: 04 499 1832 - MOB: 021 827 594

ludovic@lemarche.co.nz



### MANCHEGO



It is, without doubt, the most famous Spanish cheese, from La Mancha region. The rind, regularly rubbed with extra virgin olive oil, envelops a white to ivory coloured paste. Intense, slightly salty and typical taste.



### MORBIER



From a small dairy in the Jura mountains. In the past, a layer of coal ash separated the cheese made from the morning milk from the cheese made with the evening milk. It matures for at least 6 weeks. Soft, natural and full bodied flavour.



### MUNSTER



Soft cheese from the Alsace region with a washed rind. The cheese matures for at least 3 weeks in humid cellars. Its taste is intense, sharp and slightly sweet. It belongs to the finest specialities from France.



### BLEU D'Auvergne



Blue cheese from the Auvergne region. Matures in at least 30 days. Stays soft when stored in a cool place and wrapped in foil. Strong and very aromatic flavour.



### REBLOCHON



An alpine cheese which, according to an old tradition, is always made twice a day (in the morning and in the evening) from fresh raw milk. It has a fine and distinguished flavour. Fruity hazelnut flavour.



### BRIE DE MEAUX



Soft ripened cheese, white moulded from the Ile de France region. Matured at least 4 weeks in humid cellars. During the maturing process the white rind turns brown and develops small red spots. Full bodied flavour.



### SAINT NECTAIRE



This cheese, from the Auvergne region, is matured on real straw in natural cellars for 2 to 3 months. The straw absorbs some of the moisture from the cheese and lends a special and delicate flavour to it. Tastes of nut, milk and lush pastures.



### CHABICHOU DU POITOU



This is the most well known cheese in the french goat range. After 3 or 4 weeks of maturing its delicate paste is smooth, solid and uniform, and its rind is covered in white, blue and grey mould. A very typical, aromatic taste. It is also unmistakable through its conical form.



### SCHWARZWÄLDER BERGKÄSE



Mountain cheese from the German Black Forest. This cheese is only made in spring and summer. Ripening takes place in cliff cellars in private dwellings.



### CHEDDAR



A cheese, from Sommerset, with a dense, firm and even paste whose colour varies from white to dark yellow depending on the age of the cheese. After 12 to 16 months of maturation, this hand made cheese develops a rich and multifaceted flavour.



### SERA DE ESTRELLA



A soft cheese made from pure raw ewe's milk with a washed rind. It is wrapped with a linen cloth. With the soft consistency of its paste it is slightly reminiscent of Mont d'Or. Its enthusiasts are thrilled by its fruity taste.



### COMTE



Hand made cheese from the Jura mountains. This Comte has been matured by the famous affineur Marcel Petite. This particular one has been matured for 12 months. Full bodied flavour.



### TOMME DE CHEVRE



From pure raw goat's milk from the Loire Valley. Matures for at least 6 weeks. During this time, a natural rind with surface mould forms, giving the cheese its characteristic goat aroma with hazelnut, mushroom and brush wood notes.



### GOUDA



A unique farmhouse product, which allows an authentic taste experience thanks to the meticulous care in production with traditional procedures and professional ripening. This particular one has been matured for 6 to 7 months.



### VALTALEGGIO



A well known soft cheese with washed rind from Northern Italy. Ripened in caverns for at least 80 days. It then boasts a creamy consistency and a very intense flavour.

