



Chaource



Affineur: Jean d'Alos

Region: Burgundy

Country: France

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Bloomy

Texture: Soft

Aging: Under 60 days

Size: 8 ounce round

About ten years ago, it was quite hard to find Chaource (pronounced “showers”) in the United States. It is such a delicate flower of a cheese that importers were afraid to bring it in. However, with upgrades in both U.S. shipping and cheese knowledge, we can now gingerly place this most famous cheese on your plate, straight from Champagne.

Chaource crouches short and stocky and is covered by a velvety soft-ripened, bloomy rind that whiffs of the white mushrooms that grow plentifully in the region. After slicing cleanly through the delicate white crust, the fully aged triple-creme cheese runs buttery and thick with a fat content that comes out slightly higher than Brie. A young Chaource will be flaky inside and mild in the mouth; slightly older ones will ooze and have nutty characteristics.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

