



Clisson (Tome de Aquitaine)

Farm/Company: Union Laitiere de la Venise Verte

Affineur: Jean d'Alos

Region: Loire/Bordeaux

Country: France

Milk: Pasteurized Goat

Rennet: Traditional

Rind: Washed

Texture: Semi-soft

Aging: 2 - 3 months

Size: 10 pound wheel



Washed rind goat cheeses aren't that easy to find. It is far more common for cow's milk cheeses – Red Hawk, Taleggio, Epoisse – who get the benefit of a salty brine during their aging process. Be that as it may, Clisson, which is also known as Tome d'Aquitaine au Sauternes, is an aged goat cheese whose washed rind contributes distinctive layers of flavor to the final product. Not only does the cheese get a little tippy off the local Muscadet added to its briny bath, but it gets rubbed all over with sweet lashings of Sauternes at the caves of Jean d'Alos.

During these treatments, Clisson's rind develops a sticky, pinkish-orange rind and the flavor becomes creamy and fruity, with the slightest hint of sweetness.

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Information from the Library of Cheese
www.cowgirlcreamery.com

