



Herbillette

(Tome de Bordeaux)



Affineur: Jean d'Alos

City: Bordeaux

Region: Loire Valley

Country: France

Milk: Pasteurized Goat

Rennet: Traditional

Rind: Herb-encrusted

Texture: Semi-soft

Aging: 3 months

Size: 12 pound wheel

Tome de Bordeaux, or Herbillette, is an aged goat cheese made in the Loire Valley and finished at the caves of Jean d'Alos. Inspired by the Corsican cheese, Brin d'Amour, this three-month-old goat cheese is crusted over with aromatic layers of herbs. The thyme, savory, juniper, coriander, fennel, and cayenne seep into the tangy, pure white goat paste and punch up the flavor with an aromatic herbiness.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

