



Stilton



Farm/Company: Colston Bassett

Cheesemaker: Richard Rowlett & Bill Kevan

Affineur: Neal's Yard Dairy

Region: Nottinghamshire

Country: England

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Natural

Texture: Semi-soft

Aging: 12 - 18 weeks

Size: 17 pound wheel

Funded by a group of local milk producers and local cheese lovers, Colston Bassett & Dairy District Limited was built in 1913 specifically to make Stilton in the Vale of Belvoir, Nottinghamshire, England. Today, the name Colston Bassett is synonymous with Stilton - you don't want one without the other. The only time Colston Bassett stopped their Stilton production was during World War II when consistent supplies and workers were more rationed than food.

Aged for four months, Colston Basset Stilton is hand-ladled to produce an incredibly rich and succulent blue cheese. At the same time the cheese manages to be both moist and crumbly and it develops a deep, syrupy intensity.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

