



# Tome de Chalosse



**Farm:** Laiterie de la Chalosse

**Affineur:** Jean d'Alos

**Region:** Chalosse

**Country:** France

**Milk:** Pasteurized Cow

**Rennet:** Traditional

**Rind:** Washed

**Texture:** Semi-soft

**Aging:** 2 months

**Size:** 5.5 pound wheel

The Aquitaine region, where Tome de Chalosse is made, is known for its beautiful Cote d'Argent, superior oysters, and that most powerful and intelligent of twelfth century women, Eleanor of Aquitaine, Queen consort of two countries. The Aquitaine is also one of France's gastronomic centers where one can find Armagnac brandy, foie gras, Sauternes and other Bordeaux wines, and sumptuous pots of cassoulet.

This sticky, washed-rind cow milk cheese is aged for four months, during which time it develops a pungent semi-soft texture and a deep, nutty flavor.

Tomales Bay Foods | Cowgirl Creamery  
Wholesale | Mail Order  
707.789.9433 | 866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

