

CHARCUTERIE VANCOUVER

ESTD • 2019

Triangle Cendre

France : Goat

Hailing from the Loire region in France, this small cheese is crafted by La Fromagerie Fontenille. Its Triangular shape is inspired by the horns of the goats who's pasteurized milk is used to produce this fine product. The Triangle Cendré has a vegetal ash covered exterior with shallow creases that run along the surface. Beneath is revealed an ivory white, supple and ever so slightly firm cheese. A delicate, mild-flavored cheese with subtle notes and a tart finish.complexity.

Buffalo Blue

BC : Buffalo Milk

Easily one of the best Canadian produced blues we have ever tasted. Mount Leheman Cheese producer, Jason and Dawn Dykstra have produced some unique styled cheeses, that are not of a direct comparison to most traditional blues. This beautifully aged blue, made from the milk of grassfed Canadian water buffalo, offers a unique crumbly texture with a smooth creamy mouth feel. The flavour is distinctly sharp with notes of fresh grass and herbs, and bright citrus tang.

Chateau De Bourgogne

France (Burgundy): Cow: Pasteurized

This rich and decadent cheese is produced in Burgundy and is one of our favorites of this particular style. It is a triple cream cheese (fat content over 75% in dry matter) which is made by adding fresh whole cream to the milk before it is curdled. The result is an amazingly smooth and silky texture and a wonderful rich flavor of butter and cream.

Bubbles are considered to be the best accompaniment for this cheese. The richness of the cheese is a wonderful complement to the bubbly nature of champagne and sparkling wine – the bubbles lighten and disperse the richness of the cheese.

Grey Owl

Quebec (Notre-Dame-du Lac): Goat

Grey Owl is easily our most popular Canadian goat cheese. From Fromagerie Detour in eastern Quebec and named after conservationist Archibald Belaney, fondly known as Grey Owl. This soft surface ripened goat cheese is covered in a layer of vegetal ash during ripening, which gives it its stark grey, mottled rind. Inside is tart, creamy, citrusy goats cheese heaven!

Try with Loire Valley Sauvignon Blanc, or Muscadet.

Bonde D'Antan

France (Loire Valley): Goat

This is one of the lesser known goat cheese gems from the Loire Valley in central France. Bonde D'Antan balances herbal and mineral aromas and flavours in its dense, creamy paste. Soft and milder when young, it becomes firmer as it ages and its flavor develops fully. A perfect partner to Sauvignon Blanc.