## CALENDAR CHEESE COMPANY



## FERMIER 200G

## L'ARTISAN CHEESE - ORGANIC

Origin: Mortlake, VIC, Australia

Classification: Artisan
Milk Type: Cow's Milk
Cheese Category: Semi Hard
Form: 200g Wedge

Rennet: Animal Code: 704723

**EAN Barcode:** 9349195000008

TUN Barcode: N/A

**Carton Qty:** 200g x 12

Eat With: Charcuterie, Light & crusty bread Prink With: Charcuterie, Light & crusty bread Rhone reds, Pinot noir, Chardonnay,

Savagnin, Gewürtzraminer



Matthieu Megard grew up in the French Alps surrounded by classic Alpine cheeses. Soon after moving to Australia he set up his own dairy to share the cheeses from his childhood and home country with all of us 'down under'.

In 2010 L' Artisan Cheese - Organic was born and today, he produces a range of different styles of cheese, all of which are made by hand using selected Australian organic milk.

As a third generation French cheesemaker, 'terroir' is important to Matthieu and so choosing organic milk to allow the best expression of that 'terroir' is a crucial step in his cheese making process. Matthieu personally selects the finest organic milk from family owned dairies found in the South West of Victoria - a celebrated dairy region of Australia. This milk is handled with the utmost care at every step of the cheese making process. Everything is done by hand at L'Artisan Cheese - Organic, which means every batch, and every cheese receives very special attention.

Fermier is a semi hard, smear ripened cheese, reminiscent of the classical Morbier cheeses of Jura with their ash layer in the centre. The cheese is pressed for 12 hours in cloth, salted in a brine bath and then smeared every second day with a special brine solution. After six weeks, the rind develops a reddish tinge and is slightly sticky to the touch. Fermier is nutty in flavour with a smoky finish and melts well in addition to being a stunning table cheese.

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