

CALENDAR

CHEESE COMPANY



PETIT FLEURI 200G

L'ARTISAN CHEESE - ORGANIC



Origin:	Mortlake, VIC, Australia
Classification:	Artisan
Milk Type:	Cow's Milk
Cheese Category:	White Mould
Form:	200g Round
Rennet:	Non-Animal
Code:	705977
EAN Barcode:	9349195000053
TUN Barcode:	
Carton Qty:	200g x 6
Eat With:	Chardonnay, Sparkling
Drink With:	Crusty bread, Sourdough, Fresh fruit, Berries, Fruit pastes

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.

Petit Fleuri is a surface ripened white mould cheese developed by Matthieu. Hand crafted from organic whole milk with added cream, this double brie-style cheese has a rich yellow coloured interior, that as it ripens develops a soft, sticky, buttery texture and a mild, creamy flavour with notes of mushroom and delicate hints of garlic chives.

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