

MIMOLETTE DEMI VIEILLE



CODE 45348

WEIGHT 3,5 kg about

French cheese made from pasteurised cow's milk

DESCRIPTION	Pasteurised cow's milk; this cheese originates from northern France and is also known as 'Boule de Lille'
APPEARANCE	The orange paste is slightly crumbly, with a salty and fragrant taste. The natural rind is grey in colour with an irregular appearance, resulting from the action of microorganisms that perforate the rind, allowing the cheese to mature
TASTE	Bold flavour, with fruity and nutty notes
OUR SELECTION	Prodotta artigianalmente nelle Hauts-de-France, viene affinata nelle cantine di Roubaix (Rouvroy, Francia)
CURIOSITY	It is typically aged for a period of 6 months (semi-aged) on pinewood boards, but for a hard, spicy, and intensely fruity Mimolette, you will need to wait at least 9 months. These characteristics become more pronounced with increased aging. The cheese's distinctive orange colour comes from a natural dye derived from the Bixa orellana plant
SUGGESTIONS	A cheese for the cheese board, best enjoyed accompanied by a full-bodied red wine, a Chuche-mourette (a juniper brandy-based aperitif), or a double malt beer