



LE DAUPHIN PETIT DOUBLE CREAM

Selected by Will Studd

Origin

Bourgogne, France

Milk Source

Cow

Type

Soft surface mould ripened

Form

7oz/200gm

Pairing

Pinot Noir, Champagne

This decadent soft ripened, double cream cheese is produced for Will in Bourgogne, and takes its name from the term once used to describe the heir apparent to the throne of France.

It is hand-made from local cow's milk and added cream, which is curdled using traditional overnight lactic fermentation techniques that date back to monastic times.

The protective lidded wooden box and old-fashioned wax-paper wrap create unique microconditions that allow the carefully selected surface moulds to slowly ripen the fine, chalky interior of the cheese over 3-4 weeks.

This delectable treat is ideally served at room temperature close to the use-by date, when the centre has broken down to a soft unctuous texture, with a distinctive creamy lactic finish that is guaranteed to please.