

Epoisses



This cheese was created by a religious community nearly five centuries ago in the little village of Epoisses. It is made from powerful and elegant whole cow's milk. Thanks to the skill of the region's farm women who continued making it in the 17th century, it earned a glowing reputation. Their know-how added to a magnificent balance reflecting the richness of the territory and the peasants' determination to perpetuate a highly original recipe. From the mid-20th century cheesemakers commitment ensured that Epoisses remained part of the Burgundy cheese landscape, and from there it developed. One could swear that an Epoisses from the 19th century came straight out of one of today's maturing cellars. Epoisses has a penetrating fragrance, with undergrowth aromas. The paste is soft and melts in the mouth. The middle is slightly crumbly if the cheese is still a little ripe. The taste is subtle, fruity, clear and balanced and leaves a delicious creaminess in the mouth. It has a natural red-orange colour. This soft cheese has a slightly wrinkled rind and originates in the department of Côte d'Or. It was awarded controlled designation origin status in 1991. Berthaut cheesemakers kept this endangered cheese alive during the two world wars.



CHEESER
COW'S MILK



YEAR OF LABELLING
1991

KEY FIGURES

43

Milk producers

1

Farmhouse producer

3

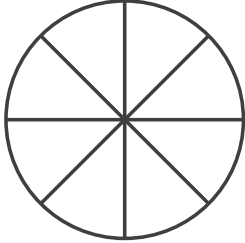
Production plants

1409

Tons marketed in 2020



Cutting



Cut wedges outwards from the middle of the cheese.



Breads

Wholemeal bread, rye bread and, if you are feeling bolder, gingerbread!



Food pairings

Jura red wine
Loire red wine
Bordeaux red wine
Red tea from China
Burgundy red wine
Rhône red wine
Burgundy dry white wine
Alsace dry white wine
Amber beer
Apple and pineapple juice
Savoie white wine
Sparkling rosé wine



Appearance

Shiny orange and slightly wrinkled rind. Cream colour paste.



Texture

Creamy and melts in the mouth



Smell

Distinct animal fragrance.



Taste

Subtle flavours of undergrowth as well as dried fruit, with flavours more evocative of animals (barnyard and cows) as the cheese ripens.