

# Maroilles



Created in the 10th century by a monk in Maroilles Abbey, this cheese is made in Thiérache, the region covered by the Controlled Designation of Origin and straddling the departments of Nord and Aisne. It is considered to be the king of Nord cheeses and the finest of strong cheeses. Maroilles is made in damp cellars, where it is ripened for 3 to 5 weeks depending on the size. During this process it is brushed and washed with salty water. This is an important step that determines the cheese's quality and gives it a magnificent natural orange colour, an original flavour and special aromas. Delicate palates may also enjoy it by buying smaller sizes which tend to be sweeter. Maroilles tart is a popular recipe that is perfect for savouring this cheese. Maroilles comes in a square shape. It is 6cm thick with sides measuring 13cm. This raw cow's milk soft cheese has washed rind.



CHEESER  
COW'S MILK



YEAR OF LABELLING  
1976

## KEY FIGURES

**117**

Milk producers

**6**

Farmhouse producers

**11**

Production plants

**2**

Maturing plants

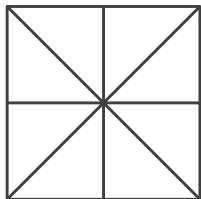
**4286**

Tons marketed in 2020

SITE WEB DE L'APPELLATION :  
[www.maroilles-aop.fr](http://www.maroilles-aop.fr)



## Cutting



## Breads

Seeded baguette  
Traditional baguette  
Country bread  
Herb baguette  
Bread with lardons  
Sourdough bread  
Sesame seed baguette  
Raisin bread or fig bread



## Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Loire red wine  
Brut champagne  
Jura red wine  
Bordeaux red wine  
Burgundy red wine  
Rhône red wine  
Burgundy dry white wine  
Alsace dry white wine  
Savoie dry white wine  
Amber beer  
Pommeau  
Apple juice or pineapple juice  
Sparkling rosé wine