



*Taste of
Champlain*

*Terroir Exchange
Vermont-France*



Date: 7/08/2009

Firehouse Center for the visual Arts
149 Church Street, Burlington, VT



SOME FRENCH AOC/PDO FORM FRANCE



MORBIER (*MORE-BEE-AY*)

A cow's milk cheese from Franche-Comté. Aged at least 60 days, Morbier pleasantly confounds expectations. Contrary to its smell, Morbier has a mild taste and leaves a wonderful, nutty aftertaste.



SINCE 2000 ~ PROD. 8200T ~ FRANCHE COMTÉ



PONT L'ÉVÊQUE (*PON LAY-VECK*)

Pont l'Évêque is a washed-rind cow's milk somewhat similar to Livarot with warm, buttery, savory flavors and tangy, fruity undercurrents. Legend has it that Pont l'Évêque was introduced by monks in the Pays d'Auge during the Middle Ages.



SINCE 1972 ~ PROD. 2900T ~ NORMANDY



EPOISSES (*AY-PWAHSS*)

A perennial favorite of fans of strong-smelling cheese. This classic cow's milk has been made in the small town of Epoisses since the late 1700s. In order to develop the characteristic dark orange rind, Epoisses is washed with brine for several weeks then finished with wine or brandy.



SINCE 1991 ~ PROD. 1050T ~ BURGUNDY

"One of the world's best Cheeses!"



CHAOURCE (*SHAH-OORSE*)

Chaource is has been made since the early 14th century. The taste of Chaource has hints of mushrooms and a creamy and smooth finish. This cheese is absolutely wonderful paired with Champagne.



SINCE 1970 ~ PROD. 2245T ~ CHAMPAGNE/BURGUNDY



COMTÉ (*KON-TAY*)

Comte is made from the raw milk. The cheese is produced in small, cooperative dairies, known as "fruitières" which collect the milk from 15 miles around only. Comte is the most popular DOP cheeses in France, and it is claimed that there are more than 83 distinct flavors in Comte, including apricot, chocolate, butter, cream, and grilled bread.



SINCE 1952 ~ PROD. 50000T ~ FRANCHE-COMTÉ



LIVAROT (*LEE-VAH-ROH*)

Livarot can only be produced 12 miles around the town of Livarot in Normandy. The cheese is easily distinguished by its strong, aromatic pungency and the five bright orange strips of raffia that bind its edge and help keep its form during ripening. Over the course of several weeks. Livarot is a soft, washed-rind beauty that can be challenging, mouth-watering, and absolutely delicious.



SINCE 1975 ~ PROD. 1300T ~ NORMANDY



OTHER TRADITIONAL FRENCH CHEESES



SAINT MARCELLIN (SAN-MARH-SELL-AN)

Saint Marcellin is known to have been served as early as the mid-fifteenth century. The legend goes that King Louis XI after a spirited hunt found himself facing a ferocious bear. He was rescued by woodcutters who introduced him to the local cheese, Saint Marcellin which delighted him. Since that day it has become notorious and quite possibly represents the very essence of French cheeses. Saint Félicien is similar to Saint Marcellin but in a larger format.



Camembert au Calvados (kam-um-BARE O KAL-vah-dohs)

Camembert is an icon of the French gastronomy and the world's most famous cheese. It originated in the Pays d'Auge. This camembert is flavored with Calvados and has a characteristic moldy rind and a light yellow paste. The aroma is clean and the creamy paste has delightful apple tones of the Normandy Terroir.



AOC = PDO SINCE MAY 1ST 2009



FRENCH CHEESE CLUB

TERROIRS & TRADITIONS



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