




PONT L'ÉVÊQUE (PAWHN LAY-VECK)

Origin:  France ~ Normandy AOC & PDO 



Type: soft-ripened cheese with washed/brushed rind

*Originating in an abbey in the 13s century
this cheese has a beefy texture and very
interesting rustic flavors. The paste has a rather
buttery warm taste and a robust tang on the finish.*

Taste it with apple and hazelnuts

Wine Pairings: Hard sparkling Cider or Riesling