

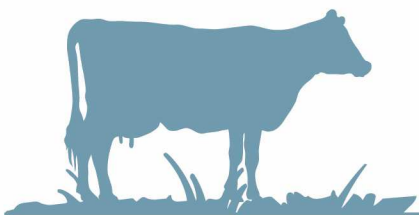
Manufacturing

This small size cheese is produced from lactic curds, it is not pressed nor stirred, it is slightly salted, then dried and matured. The thermal treatments of milk are limited so as to preserve as much as possible the traditional character of the Saint Marcellin. You will enjoy this soft paste cheese when it is creamy. The taste of Saint Marcellin is slightly sour with hints of hazelnut flavour. This cheese will be soft, creamy or running following its maturity stage : young, ripe or very ripe. Displayed in a sandstone cup, the Saint Marcellin will stand out nicely on your cheeseboard.



History...

A small, cow's milk, creamy cheese, the Saint Marcellin owes its name to its original village located at the foot of the Vercors mountains, in Isère county. This village which was considered as a stronghold in the XVth century, used to host the most important market in the region. The exchanges and trade that took place there built up the fame of the local cheese which was finally named after the town. The Saint Marcellin reaches its peak in the XIXth century thanks to one of king Louis Philippe's ministers who said : « it is delicious ! you'll deliver me some each week at the castle ! »



24%



Soft cheese with natural rind



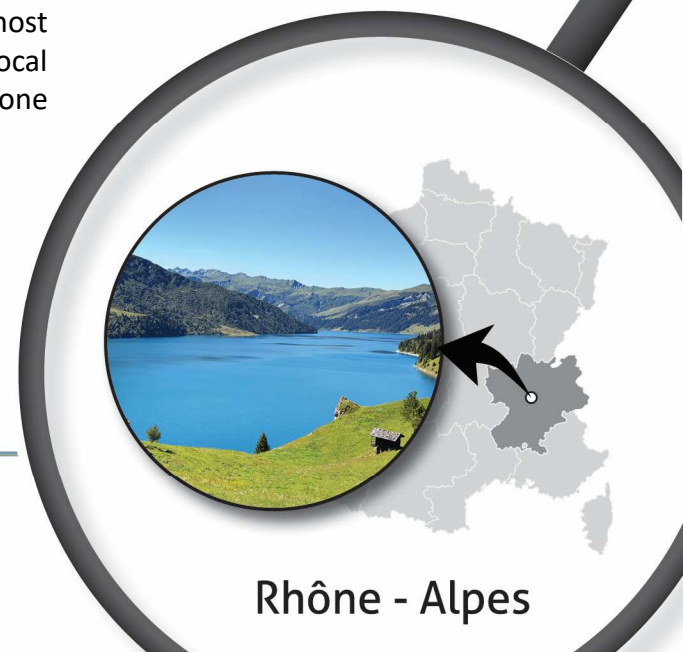
Young



80 gr



Saint Joseph Jurançon sec



Rhône - Alpes