



Manufacturing

What is so special with this "Maroilles AOP", raw milk and farm produced ?

First of all the genuine cares provided to the cattle and the quality of their food will provide a milk particularly rich.

Then this cheese is made with whole milk unpasteurized, which specify that this cheese is not skimmed and raw milk, which will enable the milk to keep all its flora generating the taste so unique to this cheese.

The ripening takes approximately 30 days.

This unique small size Maroilles will differentiate itself from the larger Maroilles with a cheese mass more supple and a finer rind, which will enable the cheese to mature faster.

Its taste will be a bit softer than the regular sized Maroilles, because the ageing time spent in cellars will be shorter.

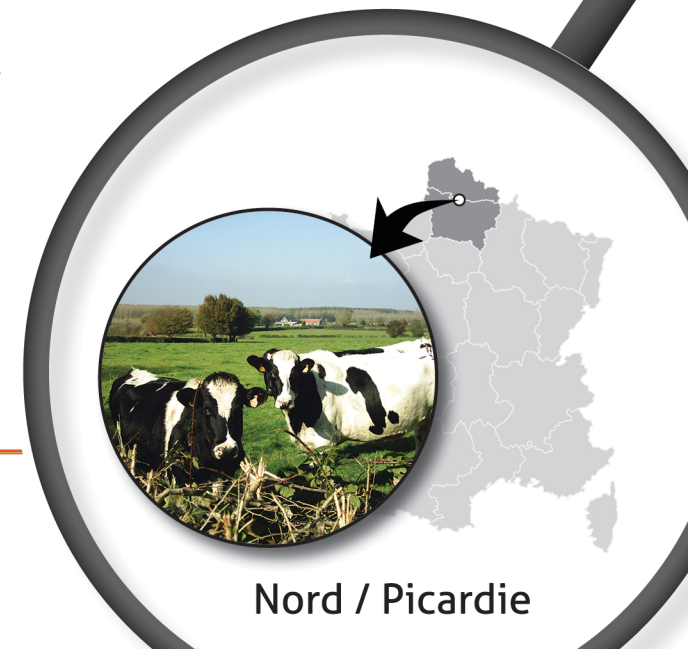
Its size allows its presence amongst all types of cheese counters and is easy to display in your shop, and is then not only reserved to the people of the North of France who are very keen on that cheese.

History...

We were willing to show you a typical cheese from our Northern France terroir, one of these products which also make all the specificity of our know-how of "affinage" and our passion in selecting the best products. But this result is first of all the result of its "maker", and we are proud of the partnership between our company and this farm producer. This producer is from the "Thiérache". He travelling and working in all the country). At the age of 29, he took over the family agricultural exploitation. ent all over France to visit and work in many cheese farms or cheese producers to learn, similarly at what we call in France the "Compagnon du devoir" (an apprenticeship of a few years where you learn your job

His aim was to produce cheeses, most specifically some Maroilles.

He benefits from nice pastures all around his farm, and his herd of about a hundred cows is spending a lots off time during the year in grassland. The quality of this natural diet will be a direct result for the quality of the milk and the cheese. This producer also is respectful of the environment and wants to contribute in helping it, and all his premises are heat using wood chips.



Nord / Picardie