

EPOISSES AU MARC DE BOURGOGNE CHEESE



Epoisses au marc de Bourgogne cheese is produced in the Burgundy region with unpasteurized cow's milk.

The cheese belongs to the family soft cheese with the washed rind. The is washed with brine and brandy and the brine is intended for the cultivation and growth of *brevibacterium linens* bacteria that provide the main characteristics of this family of cheese such as rind color and strong odor. The paste is extremely creamy.

The cheese should be eaten at room temperature with a slice of bread and apricot jam.