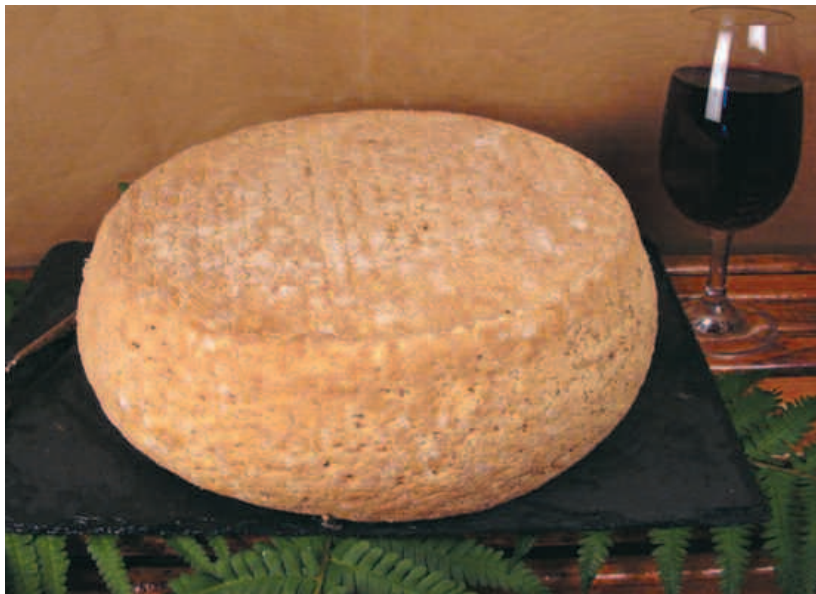


# BETHMALE (033)



**Visual Characteristics** "Wheel with rounded sides. 11 to 15 lbs. 15''' in diameter; 4''' in height. 45% butterfat."

## CHEESE PROFILE

**Category Of Cheese** : Pressed, uncooked, cow's milk

**Geographic Region** : Southern France, midi-Pyrenees

**Category/Scale Of Production** : Artisanal

**Milk type** : Raw cow's milk

**Cheesemaking Details/Procedure**

"Milk is heated; rennet coagulation. Curd is cut and stirred with a large whisk; pressed either by hand, or with a machine press."

**Affinage/ Cheese maturing notes** : In cool environment, on wood boards. One must wait at least 3 months to obtain an unctuous paste with nutty aromas.

## TASTING NOTES

**APPEARANCE** : "Thick, orange to brown rind. Ivory colored paste, firm and rich; will harden with age."

**SMELL/AROMA** : Slightly animal

**FLAVOR** : Nutty and mildly peppery

**SEASON AVAILABILITY** : Ready to eat from October to May

**WINE SUGGESTIONS** : Local wines, Irouleguy, Cahors

## *Additional information/ Trivia*

*Comes from the country of Ariège, and is named after its birthplace, the village of Bethmale. Bethmale is sometimes made with sheep's milk, although today the cow's milk version is most common. Well selected and well matured, this cheese has a very pleasant bouquet.*