

GABIETOU (034C)



Visual Characteristics Large wheel orangy in color averaging 3.1 kg, Ø 26cm , thickness 6 cm

CHEESE PROFILE

Cheese making technique : Milk : blend of cow's and sheep's milk 66% to 33 % as sheep's milk is richer , we did a ratio of 50% to 50%.

Cow breed Holstein, Sheep breed Basco Bearnaise.

Heating to 68 degree, with rennet, slow coagulation (1H30), pressing . The Gabietou is a pressed uncooked dough, in which one maintains nominal degree of humidity for onctuous texture.

The final dry extract is around 55 % with 1% salt .

Geographic Region : From BEARN and Pays Basque .

TASTING NOTES

APPEARANCE : Large orangy washed wheel

SMELL/AROMA : Fairely lactic, milky with a little hazelnut

FLAVOR : Very balanced, animal and vegetal in longer maturing

SEASON : Best from November to July

WINE SUGGESTIONS : Bordeaux, Cotes du Rhone, avoiding strong full-bodied wine, which could interfere with the delicate aroma.

Additional information/ Trivia

A creation from a cheese maker who was on the look out to perfect a blend of cow and sleep's milk. This product shows that the blend of the two types of milk , lend themselves particularely well for making pressed cheese which develop a complex yet balanced aromas in the course of 3 to 5 months of maturing .