

# Epoisses



This cheese was created by a religious community nearly five centuries ago in the little village of Epoisses. It is made from powerful and elegant whole cow's milk. Thanks to the skill of the region's farm women who continued making it in the 17th century, it earned a glowing reputation. Their know-how added to a magnificent balance reflecting the richness of the territory and the peasants' determination to perpetuate a highly original recipe. From the mid-20th century cheesemakers commitment ensured that Epoisses remained part of the Burgundy cheese landscape, and from there it developed. One could swear that an Epoisses from the 19th century came straight out of one of today's maturing cellars. Epoisses has a penetrating fragrance, with undergrowth aromas. The paste is soft and melts in the mouth. The middle is slightly crumbly if the cheese is still a little ripe. The taste is subtle, fruity, clear and balanced and leaves a delicious creaminess in the mouth. It has a natural red-orange colour. This soft cheese has a slightly wrinkled rind and originates in the department of Côte d'Or. It was awarded controlled designation origin status in 1991. Berthaut cheesemakers kept this endangered cheese alive during the two world wars.



CHEESER  
COW'S  
MILK



YEAR OF LABELLING  
1991

## KEY FIGURES

43

Milk producers

1

Farmhouse producer

3

Production plants

1409

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

[www.fromage-epoisses.com](http://www.fromage-epoisses.com)



## Cutting



Cut wedges outwards from the middle of the cheese.



## Breads

Wholemeal bread, rye bread and, if you are feeling bolder, gingerbread!



## Food pairing

Jura red wine  
Loire red wine  
Bordeaux red wine  
Red tea from China  
Burgundy red wine  
Rhône red wine  
Burgundy dry white wine  
Alsace dry white wine  
Amber beer  
Apple and pineapple  
Savoie white wine  
Sparkling rosé wine



## Appearance

Shiny orange and slightly wrinkled rind. Cream colour paste.

## Texture

Creamy and melts in the mouth

## Smell

Distinct animal fragrance.

## Taste

Subtle flavours of undergrowth as well as dried fruit, with flavours more evocative of animals (barnyard and cows) as the cheese ripens.