

Epoisses

According to legend, this cheese was created in the 16th Century in the village of Epoisses by the local monks. It was based on the first washed-rind cheese created at Mariolles Abbey in Thierache, Northern France around 960CE. The unique colour of the cheese is caused by the regular hand washing of the cheese in brandy and brine, making it one of the most pungent washed-rind cheeses.



Tasting notes:

Epoisses at 30 days is firm, moist, slightly grainy with a softening around the thin pale orange rind. At 40 days, it has a sticky, wrinkled, terracotta rind and pungent spicy aroma with a smooth velvety texture.

Stilton

In the early 18th Century, the town of Stilton was a major staging post between London and York. The landlord of the Bell Inn in Stilton served a soft blue cheese made in nearby Leicestershire. Soon he was sending more than a thousand of these cheeses a week to London. The cheese was therefore named after the place where it was made famous rather than where it was made. In 1919, the Stilton Makers Association was registered as a trademark ensuring the cheese could only be made in the counties of Nottinghamshire, Derbyshire & Leicestershire.



Tasting notes:

This cheese can be sharp & aggressive if eaten too young, but will mellow to a rich, spicy butter taste with hints of cocoa and sometimes a touch of walnuts or a slightly sharp acidity.

Just Add Grapes & Cassie's Cheese Lounge

Future Events



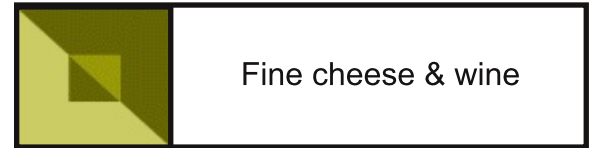
Cheese Club

Come along to try new and different cheeses and wines. Held on the first Thursday of every month, the next Cheese Club will be on Thursday 6th June between 6:00 & 8:00

Wine tasting evening

An opportunity to learn more about a wide selection of wines from around the world alongside a local wine expert. This will be held on Friday 21st June between 7:00 & 10:00

Please speak to Greg for more details on these events or look at our website.



Just Add Grapes



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The Cheeses

Bûche De Chèvre

Bûche de Chèvre is a popular soft-ripened goat cheese produced in Poitou in France's Loire Valley, a region renowned for its world-class goat cheeses. Its exterior is surrounded by a hard, edible crust that is coated with a gorgeous bloomy white mould.

Tasting notes:

The cheese's interior is bright white with a mildly tangy flavour dotted with sweet notes of caramel. Its interior texture is a nice contrast to the rind; it is soft and creamy with a pleasantly flaky core that melts in the mouth.



Red Leicester

Named after the city of Leicester, this traditional English cheese is made in a similar way to Cheddar, but coloured with annatto.

Prolific in the late 18th Century, its quality was partly ascribed to the county's excellent grazing.

Tasting notes:

The distinctive tangerine-coloured interior is dense, waxy and smooth, with a sweet, mellow nuttiness that strengthens as it matures.



Morbière

This washed-rind cheese is made by the cheesemakers of Comté in the Jura mountains. It is characterised by a horizontal dark line in the centre of the cheese. Traditionally, the producers sprinkled soot from the fires over the morning curd, then covered it with curd from the evening milking. Today, wood ash is used to recreate the look.

Tasting notes:

It has a soft & delicate paste, a rather pronounced flavor and a mild milky aroma. The more it ages, the sweeter and stronger the taste.



Cornish Yarg

Each cheese is made by hand in open vats by a team of dedicated cheese makers. Every nettle leaf that makes up the unique rind is hand picked—no stems or stalks. It is applied by hand to ensure that every leaf overlaps and no cheese is left exposed.

Tasting notes:

With age the nettle casing starts to break down the rind, making it very soft & creamy. As the cheese matures, the fine crumbly texture has a fresh creamy taste while the edible nettles impart a delicate slightly mushroomy aroma and a wonderful taste not so different from spinach or asparagus.



Comté

It takes 120 gallons of milk to make one 35kg Comté wheel—the daily yield of 30 cows. It is the richness & diversity of the mountain pastures and markedly different seasons that give Comté its unique flavour along with the two native breeds of cow that must be used — the Montbéliarde cow for its sweet milk and the French Simmental cows.

Tasting notes:

Each fruitière (dairy) has its own distinctive profile that reflects the soil, climate & flora where the cows graze—from melted butter, milk chocolate, hazelnuts and fudge to aromas of leather, toast, plum jam and pepper.



Tête De Moine

First made in the 12th Century by monks as Bellelay monastery, its production moved to farms owned by the monastery when the cheese was given to the church as a tithe. Originally named Bellelay, it was renamed 'Head of the Monks' in recognition of enthusiastic consumption!

Tasting notes:

Dense, smooth and yellow as the result of meadow flowers, it has a buttery, slightly savoury taste that is revealed when pared into rosettes with the girolle machine.

