



**Clisson (Tome  
de Aquitaine)**

**Farm/Company:** Union Laitiere de la Venise Verte

**Affineur:** Jean d'Alos

**Region:** Loire/Bordeaux

**Country:** France

**Milk:** Pasteurized Goat

**Rennet:** Traditional

**Rind:** Washed

**Texture:** Semi-soft

**Aging:** 2 - 3 months

**Size:** 10 pound wheel

Washed rind goat cheeses aren't that easy to find. It is far more common for cow's milk cheeses -- Red Hawk, Taleggio, Epoisse -- who get the benefit of a salty brine during their aging process. Be that as it may, Clisson, which is also known as Tome d'Aquitaine au Sauternes, is an aged goat cheese whose washed rind contributes distinctive layers of flavor to the final product. Not only does the cheese get a little tipsy off the local Muscadet added to its briny bath, but it gets rubbed all over with sweet lashings of Sauternes at the caves of Jean d'Alos.

During these treatments, Clisson's rind develops a sticky, pinkish-orange rind and the flavor becomes creamy and fruity, with the slightest hint of sweetness.

Tomales Bay Foods

Wholesale

707.789.9433

Cowgirl Creamery

Mail Order

866.433.7834

*Information from the Library of Cheese*

*[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)*