

Abbaye de Citeaux



General information:

Origin: Burgundy

Cheese group: Soft, washed-rind cheeses

Milk type: Cow's milk

Strength: Medium

Fat content: 45%

Description:

This cheese from Burgundy was known as far back as the 12th century, but has been made at the St Nicholas-les-Citeaux Abbey since 1925. Produced from the milk of Montblarde cows, the cheese, with its yellow washed rind appearance, is best eaten after maturing for two months.