



## L'AMUSE SIGNATURE GOUDA, AGED 2 YEARS

Made in the northern region of the Netherlands, called Beemster. Hand selected and aged for Essex St. Cheese at the Fromagerie l'Amuse.

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<b>VISUAL CHARACTERISTICS</b>	Flat, millstone shape with rounded edges; 30 to 35 lbs; 17-20 inches in diameter.
<b>CATEGORY OF CHEESE</b>	Hard, pressed, uncooked, cow's milk cheese.
<b>SCALE OF PRODUCTION</b>	Made in a fairly large cooperative dairy.
<b>MILK TYPE</b>	Pasteurized cow's milk from Holstein Friesians.
<b>CHEESEMAKING DETAILS/ PROCEDURE</b>	Fresh milk is pasteurized, starter and microbial rennet are added. The curd is cut in 1/2 inch lumps, stirred while ripening in the vat, then washed with hot water and put into the moulds. The cheeses are pressed for at least 24 hours before they are bathed in brine for another 36 hours. The wheels are dried then sent to the opelegger—affineur— where the maturing takes place between 51 and 54 degrees F.
<b>AFFINAGE/ CHEESE MATURING NOTES</b>	The cheeses are matured for 2 years. Unlike most Dutch cheeses, l'Amuse Pril Gouda is never matured in very cool temperatures. The mid-temperature affinage allows the cheeses to develop a fully rounded flavor.
<b>APPEARANCE</b>	Paste is a deep amber with well-distributed tyrosine amino acid crystals.
<b>SMELL/AROMA</b>	Roasted aroma of hazelnut. Caramel and butter.
<b>FLAVOR</b>	Always creamy with slightly salty, nutty notes. Very deep, complex, long butterscotch finish.
<b>SEASONAL AVAILABILITY</b>	Made year-round. Unlike most matured Goudas, you can detect slight seasonal differences between cheeses made in the summer when the cows are out to pasture and the winter when they are mostly fed on hay. The cheeses made in September are the creamiest. These differences are what make this cheese so interesting!
<b>WINE SUGGESTIONS</b>	Bordeaux or Rhône wines pair well to l'Amuse Signature, but the best is a chilled Colheita port.

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