

## 'Wijnhandel Koninginneweg', in Amsterdam

“This Charolais is an artisanal goat cheese which derives from the granite Charola plains in Burgundy. When young the taste is soft and milky, its flavor becomes richer and the saltiness and acidity becomes sharper during ageing. We tried the cheese semi-matured. The texture is compact and semi-liquid just under the crust but coarse and frothy in the middle Taste and texture combined very well with the 10 years old Verdelho. Both the flavor of the wine and the cheese was lifted. Together it tasted fresh, sweet and creamy with a nice saltiness to it, which for me made it an very exciting dessert combination.”

(Where to buy) Fromagerie Kef at the Marnixkade in Amsterdam buys this Charolais from Philippe Olivier (a famous cheese affineur located in Boulogne-Sur-Mer, Northern-France)

for Fromagerie Kef visit:  
[www.abrahamkef.nl](http://www.abrahamkef.nl)

for Philippe Olivier:  
[www.philippeolivier.com](http://www.philippeolivier.com)

