



## Le Dauphin L'Ami Du Chambertin

---

### Origin

Bourgogne, France

### Milk Source

Cow

### Type

Washed-Rind 200gm/ 7oz

### Pairing

Enjoy spooned from the plate when ripe or serve with hot gratin. This cheese is perfect accompanied with an aged, white Burgundy (such as Chassagne-Montrachet) or Gevrey-Chambertin.

With an intensely fruity aroma, smooth texture and elegantly balanced flavour, L'Ami Du Chambertin is typical of the classic, soft, washed-rind monastic cheeses of Burgundy.

Created by Raymond Gaugry in 1950 using a recipe similar to Époisses (which is slightly larger), this distinctive lactic-set cow's milk cheese is produced in the village of Gevrey-Chambertin by the Lincet family. The village is famous for its vineyards and quality Burgundy and the name L'Ami Du Chambertin (literally meaning friend of Chambertin) is a nod to both.

Hand-washed in Marc de Bourgogne and brined over three weeks, the slightly wrinkled and glossy rind varies in colour from ivory to peachy-orange and deep-red, depending on the development of *B linens* and *geotrichum* yeasts.

After leaving the dairy, the chalky centre will slowly soften to a rich, fudgy texture, while the aroma becomes more pronounced with hints of farmyard and cured meat.

FOR MORE INFORMATION VISIT

[willstudd.com](http://willstudd.com)

Instagram: @willstudd @thestuddsiblings  
Facebook: willstuddcheese

SELECTED BY

*Will Studd*