## **MORETON**

Our take on a rustic, mountain Tomme. Moreton is aged slowly in a cool room during which time the cheeses are turned and brushed weekly to form a mixed rind of native moulds and yeasts.

Moreton evolved from early experiments with Evenlode, back when Evenlode was destined to be a mould ripened cheese rather than the sticky washed rind it is today.

Named for the local village Moreton-in-Marsh, site of the source of the River Evenlode.

Moreton is made at King Stone Dairy, Manor Farm, Chedworth in Gloucestershire, EnglandMilk

MILK TYPE INGREDIENTS RENNET
Organic, Fresian and Milk, salt, rennet, Animal

Shorthorn Cows cultures,

MILK TREATMENT SIZE AGE PROFILE
Pasteurised 1.8kg 3 - 5 months











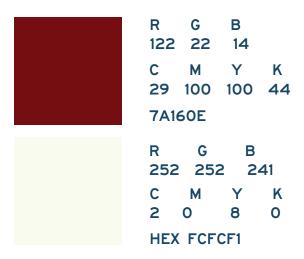
## **TASTING NOTES**

Smooth and buttery with a great savoury length and a delicious earhtiness from the rind.

## PAIRING SUGGESTIONS

Pair with a dry cider or Bier Saison to bring out the yogurty acidity, or you could try a malty, real ale to bring out the earthy notes and contrast with the saline finish in the cheese.

## LABEL COLOUR REFERENCES







KINGSTONEDAIRY.COM

