

# Maker *to* Monger



## Carles Roquefort AOC

**FORMAT** 4/3lb Wheel

**TYPE** Blue

**MILK** Raw Sheep, Lacaune

**RENNET** Traditional

**PRODUCER** Maison Carles

**REGION** Auvergne-Rhône-Alpes, France

**AGE** 3 Months

**PROFILE** Carles Roquefort is distinguished by its beautiful ivory color, and well distributed blue veins. The creaminess of the paste gives it a more subtle and delicate flavor than other versions. There is a striking harmony between the flavors of the pastures that shine thru, and the richness of the milk.



### STORY

While much of Roquefort production is controlled and set by AOC regulations, Maison Carles makes sure to take extra measures where they are allowed to produce the best possible version. For more than 80 years, they have produced their Roquefort by hand. They draw their milk from a farm just south of Aveyron which they own themselves. Even their penicillium roqueforti is made themselves, grown on loaves of rye bread produced by a local bakery. All of this together produces a version of Roquefort that has more subtle and delicate flavor than others. There is a striking harmony between the flavors of the pastures that shine through and the richness of the milk.

[MAKERTOMONGER.COM](http://MAKERTOMONGER.COM)

[INFO@MAKERTOMONGER.COM](mailto:INFO@MAKERTOMONGER.COM)

[@MAKERTOMONGER](https://www.instagram.com/MAKERTOMONGER)