



L'AMUSE SIGNATURE GOUDA, AGED 2 YEARS

Made in the Northern reaches of Holland, called Beemster. Hand selected and aged at the Fromagerie L'Amuse in Santpoort-Noord.

VISUAL CHARACTERISTICS:	Flat, Millstone shape with rounded edges; 35 to 35 lbs; 17-20 inches in diameter.
CATEGORY OF CHEESE:	Hard, pressed, uncooked, cow's milk cheese
CATEGORY/ SCALE OF PRODUCTION:	Made in a fairly large cooperative dairy
MILK TYPE	Pasteurized cow's milk from Holstein Friesians
CHEESEMAKING DETAILS/ PROCEDURE:	The curd is cut in lumps of 1/3 inch each, 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 during 36 hours. As soon as the wheels are dried after this salting, they are sent to a warehouse where the maturing takes place between 51 and 54 degrees F.
AFFINAGE/ CHEESE MATURING NOTES:	Unlike most Dutch matured cheeses, l'Amuse signature Gouda is never matured in cooler temperatures. This mid temperature affinage allows the carefully selected cheeses to develop a fully rounded flavor. The cheeses are matured for 2 years and are sent out at their optimum age.
APPEARANCE:	Paste color is a deep yellow amber color, with well distributed crystals (the crystals are crystallized albumen.)
SMELL/AROMA:	Roasted notes such as hazelnut, caramel; Butter; meaty and cellar notes
FLAVOR :	Always creamy with slightly salty, nutty notes. Very deep, complex, long finish.
SEASONAL AVAILABILITY:	Made year-round. Unlike most matured Goudas, one 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!
WINE SUGGESTIONS:	Long ripened Bordeaux wines or Rhône wines adapt very well to this cheese, but the best is a chilled Colheita port.

