

Fromage
to Age
Artisan cheese

from Aubrey Allen

Cheese of the Week

Montgomery *18 month*

Matured for 18 months, this extra mature cheddar has a fuller, creamy and nutty flavour

about the cheese

This cheddar is known for its rich, full-bodied flavour, which intensifies as it ages. The 18-month maturation period allows the cheese to develop a strong, tangy taste with a crumbly yet creamy texture.

about the cheesemakers

The Montgomery family have been farming the North and South Cadbury pastures since 1911, using traditional cheddaring processes. After Montgomery cheese survived the boom of the supermarket and mass produced cheeses, Jamie Montgomery, 3rd generation master cheesemaker inherited the business, where it coincided with the rise of beautiful artisan food and delicatessens, where Montgomery cheddars found its place. Jamie excels in the traditional cheese making, with numerous awards won!

Cows milk
Traditional Rennet
Unpasteurised
1.5kg

