



# The best of Aubrey's Seasonal Best

Fromage  
to Age  
Artisan cheese

from Aubrey Allen

Summer 2025



## Blue Clouds

This cheese is the definition of small production. Made in the dairy on the Balcombe Estate in Sussex, Blue Cloud is soft in texture with a gentle, creamy, blue flavour. Entirely handmade by Chris Hayes in small batches using the milk from a single herd of Norwegian Red-Holstein cows that are literally grazing outside the dairy door



## Bleu de Combremont

Made in the small village of Combremont in Switzerland using only top quality milk that was originally destined to be Gruyere. This brick shaped cheese, locally known as "Cinder Block Blue" is then matured in natural stone cellars in the neighbouring village. Wonderfully creamy with peppery notes and hints of mushroom, with a sweet finish



## Burford

Made by Kingstone Dairy using the summer milk from their British Friesian and Shorthorn herd. A classic Alpine-style cheese made in Oxfordshire, it offers all the nutty, caramel flavours you'd expect. Firm, with a buttery, smooth finish



## Doppelzentner

This cheese starts life as a 100kg wheel of Emmenthal before being transferred to Guentensperger to be matured in the same cheese cellars as their Gwitterchäs and Roter Teufel, creating a completely unique fusion of two artisanal cheese traditions.

Creamy yet slightly crumbly in texture, aromatically spicy yet sweet in flavour, completely incomparable to anything else



## Robiola Bosina

A square shaped, soft-ripened mixed milk cheese from Piedmont in Italy. Initially mild and milky in flavour, before earthy and rich buttery notes shine through with a luxuriously creamy texture

## Our cheesemakers ultimate favourite cheeses for *Summer*



### Fleurs du Larzac

A creamy Ewes milk cheese with a gently washed rind made in the Larzac region of France. Creamy and soft in texture, it has sweet and grassy flavours from the ewes milk and a slightly savoury note from the wash on the rind



### Blackmount

Made by Errington cheese, just north of the hill that the cheese is named after in Lanarkshire. A fresh, Soft, Lactic goat's cheese which is coated in vegetable ash. Smooth and creamy in texture with a light and citrusy flavour, rounded off with very gentle earthy herbaceous notes from the ash coating



### Young Caerphilly

Made by the Trethowan Brothers in Somerset, This version of their Caerphilly Gorwydd is only matured for two weeks. At this age it really emphasises the quality of the summer milk and leans heavily on the bright, slightly acidic notes that you expect from a Caerphilly but without the earthiness that would come from the breakdown around the rind when fully matured



### Croix Occitane

Produced in the south of France from the cheesemakers own herd of goats and then gently sprinkled with ash to reveal the distinctive Occitane Cross on top of the cheese. Fresh and bright whilst young, developing slightly nutty notes as it ages



### Appleby Dbl Gloucester

Sarah and Paul Appleby's take on the traditional territorial cheese, produced on the family farm in Cheshire. Nutty, rich and buttery in flavour with a satisfying bite. Each individual cheese takes a whole day to make and around 16 weeks to mature