

# DOUBLE GLOUCESTER &#8211; BELTON FARM

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## THE BASICS

<b>MAKE:</b>	Hard
<b>SUB MAKE:</b>	Cheeses which acidify in the vat
<b>POST-MAKE:</b>	Wrapped, Rolled or Processed
<b>SUB POST-MAKE:</b>	Artificial (plastic coating, wax coat, matured in vacuum pack)
<b>TYPICAL AGE PROFILE:</b>	6 months
<b>APPROXIMATE WEIGHT(S):</b>	Various, including 20kg blocks, 12kg rounds and 4kg wheels.
<b>GEOGRAPHICAL ORIGIN:</b>	Gloucestershire, England
<b>PROTECTED STATUS:</b>	N/A
<b>SPECIES OF MILKING ANIMAL:</b>	Cow
<b>RAW/PASTEURISED MILK:</b>	Pasteurised cows' milk
<b>VEGETARIAN/ANIMAL RENNET:</b>	Vegetarian
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	N/A



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## THE STORY

The Beckett family have been based at Belton Farm in Shropshire since 1922 when the current owner's grandfather first set up the business. Today, the company makes a range of territorial cheeses, including Cheshire, Cheddar, Caerphilly, Red Leicester and Double Gloucester, using milk from a group of local dairy farms, all within a 25 mile radius. The cows graze on the Cheshire plain, which sits upon underlying rock salt deposits, giving the milk and cheese a trademark slightly salty taste. The salt used in cheesemaking also comes from local Cheshire salt mines.

The Double Gloucester is made using pasteurised milk, bulk starter cultures, and vegetarian rennet. The cheeses are hard pressed in different shapes and sizes of mould, before the cheese is matured in vacuum packs for around six months.

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## THE CHARACTER

Firm with a rich buttery flavour.

### PERFECT PARTNERS:

Works well with Sancerre or Zinfandel, as well as a British pale ale.

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