DOUBLE BARREL

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the vat
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Artificial (plastic coating, wax coat, matured in vacuum pack)
TYPICAL AGE PROFILE:	24 months
APPROXIMATE WEIGHT(S):	18-20kg. 32Cm (D); 23cm (H)
GEOGRAPHICAL ORIGIN:	Lincolnshire
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Holstein Friesian
RAW/PASTEURISED MILK:	Raw cows' milk
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

A cheddar that is influenced by Alpine cheeses, such as Gruyère, Lincolnshire Poacher is actually produced on the edge of the Lincolnshire Wolds by brothers and fourth generation farmers Simon and Tim Jones. Made with unpasteurised milk from their own herd, the cheese was first developed in 1992 with the help of Welsh cheesemaker Dougal Campbell, who made a similar cheese called Tyn Gryg.

Double Barrel starts out life as Lincolnshire Poacher, but is aged for much longer. The cheese is made in a similar way to Cheddar – the curds are heated to 43°C, before being drained, cut into blocks and turned by hand. They are then milled, salted, moulded and pressed for 36 hours. The rind is painted with a plastic coating, which enables the cheese to breathe as it matures for up to 24 months.

THE CHARACTER

It has a firm, compact texture with a huge variation in flavours from pineapple and toasted almonds in summer months to meaty and brothy notes in the winter. Double Barrel 'has a strong, savoury flavour, ranging from gamey and earthy to yeasty and alcoholic.

PERFECT PARTNERS:

Try with full-bodied red wines and darks ales.

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