

GRAND NOIR

THE BASICS

MAKE:	Soft
SUB MAKE:	Predominantly Rennet set cheese for further ripening
POST-MAKE:	External mould/yeast ripened, Internal (blue) mould
SUB POST-MAKE:	Natural rind
TYPICAL AGE PROFILE:	Aged
APPROXIMATE WEIGHT(S):	2.5 kg
DIMENSIONS:	19cm, 11cm
GEOGRAPHICAL ORIGIN:	Germany
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	Wheel



THE STORY

Made by : Käserei Champignon Hofmeister, Grand Noir cheese is ripened in unique conditions allowing selected cultures to flourish – A maturation method we call “Affinage Noir”. This creates a distinctive dark blue marbling, an exceptional creamy texture and a luxuriously smooth melt.

It has won “Best of Class 2022” at the World Championship Cheese Contest, Silver Medal at the World Championship Cheese Contest in 2024, Grand Gold at the Frankfurt International Trophy in 2024, Bronze at the ICDA in 2025.

THE CHARACTER

Grand Noir cheese is a premium, creamy yellow-white semi-soft cheese with even striations of blue mould throughout. A luscious and creamy premium blue cheese. GRAND NOIR has an elegant blue flavour with an incomparably smooth consistency and extraordinary mouthfeel.

Grand Noir is defined by its dark blue marbling, a distinctive aromatic taste, a delicate melt, and a rich creaminess, which is designed for sophisticated cheese enjoyment, ideal for premium cheese platters.

PERFECT PARTNERS:

Pair it with a bold red wine or champagne. Serve it at room temperature with walnuts, pear, dark chocolate, candied ginger, dried fruits, or sweet & spicy jams. Dice into salads, slice over potatoes or steak or pair with rich chocolate for dessert.