

LUCKY MARCEL

THE STORY

Lucky Marcel is an organic cow's milk cheese inspired by two beloved French cheeses: St Félicien and St Marcellin. The name reflects this blend. Produced at Feltham's Farm, a 22-acre Soil Association-certified organic farm, the cheese embodies the farm's commitment to ethical, sustainable, and community-centred principles. Owners Marcus Fergusson and Penny Nagle source their milk from neighbouring Godminster Farm who have a herd of 350 cows of mixed Friesian/Scandinavian/Fleckvieh that are fed on the best organic herbal leys grown on the heavy clay soil of the Blackmore Vale.

Lucky Marcel is a yeast-ripened lactic cheese made using a soft cheesemaking process.

THE CHARACTER

When young, it has a creamy, floral, and fresh flavour. As it matures over four to five weeks, it develops a more buttery, liquid texture and an intense flavour profile, accompanied by a vermiculated rind. .

PERFECT PARTNERS:

It pairs well with classic dry white wine such as Mâcon-Villages or a delicious Smith and Evans English sparkling wine
