TASTING NOTES

CHEYNEY'S FORTUNE

ORGANIC OAK-SMOKED CHEDDAR

Smokey and mellow, our oak-smoked cheddar is named after the great Godminster oaks, whose leave are a symbol of good fortune.

The cheddar itself is the same gold medal cheddar that goes into our Bruton Beauty which is then cold smoked over oak chippings sourced from sustainable woodlands.

Oak-Smoked Cheyney's Fortune organic vintage cheddar is certified as organic by the Soil Association, made with pasteurised cows' milk, and is suitable for vegetarians.

WEIGHT	SHAPE	CASE SIZE
200g	●	8
1kg	●	4

FLAVOUR
Deep and intense, balanced cheddar and natural smoke

TEXTURE
Creamy and smooth with a crunch of calcium lactate crystals

APPEARANCE
Golden smoked cheddar, enrobed in black wax

AWARDS
Best Waxed Cheese winner at the International Cheese Awards 2023

CHOP OFF the top & TUCK IN

DEEP & INTENSE

Explore the rest of the range at www.godminster.com

BORN IN BRUTON