

W h i t e N a n c y



The Whitelake cheese company is a partnership between Pete Humphries who makes the cheeses and Roger Longman who owns the farm and cares for over 700 milking goats.

This herd is composed of a mixture of breeds: Saanan, Toggenburg, British Alpine and Anglo Nubians.

Pete and Roger form an energetic team. They like experimenting and now produce a large range of wonderful goat's cheeses such as Rachel, which is washed rind, but they are also successful with their cow's milk like Morn Dew and Bagborough Brie a new addition.

A pure white bloomy rind adorns their White Nancy, a creamy and fresh cheese with a firm texture that gratifies the palate with flavours of meadow and hints of sweetness.

Flavour:

Delicate, fresh yet mellow with a soft finish.

Milk & Texture:
Thermised goat's milk.
Semi firm cheese with a bloomy rind & silky-fresh texture.

