

**St. Haon le Chatel, France —** The Academie Opus Caseus located here has launched a new course for English- speaking cheese professionals focusing on affinage.

Course dates for this year are Sept. 2-13 and Nov. 4-15. Class size is limited to six, and applications are now being accepted through the Academie's website: [www.academie-mons.com](http://www.academie-mons.com).

Entitled "Affinage: The Art & Science of Maturing Cheese," the two- week course draws on the expertise of Maison MonS, known for aging up to 250 different cheeses at a time in its cellars at St. Haon le Chatel and converted railway Tunnel de la Collonge in nearby Ambierle.

The course cover the science of cheese aging, from make process to affinage care. Students will also learn about the life cycles of cheese rind flora and how to manage them through affinage.

Along with classroom sessions, students will work with MonS staff in the caves and Tunnel de la Collonge each day, learning techniques used in aging a variety of cheeses. Participants will also engage in sensory analysis exercises.

MonS Fromager- Affineur is widely recognized internationally as one of the premier affineurs in the world. In the US, Maison MonS was a key consultant in the development of the Cellars at Jasper Hill in Hillsboro, VT.

Cheese retailers, distributors and processors could benefit from the course. For details or to register, visit [www.academie-mons.com](http://www.academie-mons.com).

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