

Banon



PDO since 2003



Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

The story goes that this little goat's cheese was served to Roman emperors. It is one of few soft curd goat's cheeses. The hot, dry climate in which it is made means this is the only suitable production technique.

Banon ripens, protected from the air, inside chestnut leaves tied with raffia. It develops its own very special aroma, produced through an alchemy between the fermenting soft curds and the tannins in the chestnut leaves.

What should I drink with it? Terroir wines, preferably a Coteaux de Pierrevert white.

Format: Diameter: 75 to 85mm. Height: 20 to 30mm.

Weight: 90 to 110g

What's special about the production method?

Herds of goats graze freely at the heart of Haute-Provence, finding the majority of their food on the hills. Through enthusiasm and perseverance, producers transform their rich, perfumed milk into subtle Banon. The cheeses are then manually wrapped in the chestnut leaves which are picked individually each autumn.

Organoleptic characteristics:

Appearance: golden-brown rind.

Texture: creamy and melting in the mouth.

Aroma: animal and woody notes.

Flavour: a blend of smooth and strong flavours. Aromas of ammonia and undergrowth with a slight bitterness at the end.

Website: <http://www.banon-aoc.com>