

## Rigotte de Condrieu



AOC since 2009

PDO since 2013

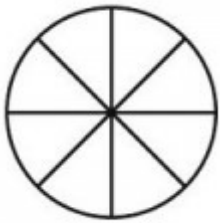


Production area

**Technological family:** goat's

**Type:** goat's milk cheese

**Cutting tips:**



### Description

Rigotte de Condrieu is a small whole milk goat's cheese. After around ten days of ripening, a pretty ivory rind forms over a tender, melting body with a delicate hazelnut aroma. Rigotte de Condrieu has been made on the slopes of the Pilat Massif since the nineteenth century. Its name comes from a combination of Rigotte, from a *Rigol* or *Rigot*, a small stream in the Pilat which runs down towards the valley, and Condrieu, the main market of the time.

**What should I drink with it?** A white St Joseph AOC or a Condrieu AOC.

**Format:** small cylindrical disc – diameter: 4.2-5cm.

**Weight:** 30g minimum.

**What's special about the production method?**

Raw goat's milk and lactic coagulation.

**Organoleptic characteristics:**

**Appearance:** a bloomy ivory, white or blue rind.

**Texture:** the delicate, firm body is smooth and melts in the mouth

**Aroma:** a gentle hazelnut aroma.

**Flavour:** flavours of hazelnut, mushrooms and butter blend in the mouth.

**Website:** [www.rigottedecondrieu.fr](http://www.rigottedecondrieu.fr)