

Salers



PDO since 1961



Production area

Technological family: uncooked pressed cheeses

Type: cow's milk cheese

Cutting tips:



Description

Salers was initially made around the village from which it takes its name, in the Cantal mountains. PDO Salers is the only 100% farmhouse cheese which is only made between 15 April and 15 November, and then only if the cows are out grazing.

The other obligation for producers is to collect the milk and make the cheese in a wooden tank called a "gerle". The ecosystem created inside this gerle will enable all of the flora to develop to give the cheese a subtle French-mountain flavour. This is of course combined with the know-how of each cheesemaker. In the area it is often said that there are 90 different producers and 90 different Salers!

What should I drink with it? A Côte Rôtie.

Format:

Weight:

What's special about the production method?

Organoleptic characteristics:

Appearance: the thick rind is covered in dots. It is golden, sometimes with patches of red or orangey bloom. The body of the cheese is a yellow colour.

Texture: the cheese is firm. It appears crumbly and grainy, but melts in the mouth.

Aroma: young Salers offers notes of butter and cream. It rapidly becomes more spicy as it ages.

Flavours: the flavour lingers for a while in the mouth, reflecting the diet of the cows in the meadows with herbaceous (hay, flowers, etc.) and fruity (hazelnut, citrus, etc.) notes. A very mature Salers will be more peppery and stronger.

Website: www.aop-salers.com