

Cantal



PDO since 1956



Production area

Technological family: cooked pressed cheeses

Type: cow's milk cheese

Cutting tips:



Description

Cantal is a very large cheese: diameter 40cm, height 40cm, weight 40kg! You will rarely see one whole. However, place just a tiny piece in your mouth – the texture is unmistakable. This is due to the way it is made. It is pressed once to create tome, then ground and volume salted before it is pressed again into its definitive shape. The taste and flavour develops over time as the cheese ages, but its unique firm, melting texture remains unchanged. Cantal Jeune (young) is aged for 30 to 60 days, Cantal Entre-Deux (intermediate) is aged for 90 to 120 days and Cantal Vieux (mature) is aged for 240 days or more. Tell your cheesemaker what you enjoy and he/she will help you choose the Cantal for you.

What should I drink with it? A red Gaillac.

Format:

Weight:

What's special about the production method?

Organoleptic characteristics:

In terms of taste, Jeune, Entre-Deux and Vieux are three very different cheeses!

Appearance: a thin, white rind which takes on its characteristic roughness with dense, regular "dots" and a golden colour before becoming darker when it is "Vieux".

Texture: although granular and crumbly to the touch, it melts in the mouth.

Cantal Jeune has a firm but supple body. It later develops a lattice before becoming crumbly Cantal Vieux.

Aroma: when young, the body has a typical aroma of fresh butter. As it ripens, it progressively develops floral and later spicy notes.

Flavour: at the start of the ageing process, the cheese has a slightly tangy taste and buttery flavour. It then develops a subtle balance between the harmony and diversity of its aromas (Cantal Entre-Deux). It later develops a more intense, fruity animal flavour which lasts in the mouth.

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