

Chabichou du Poitou



PDO since 1990



Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

No doubt about it, Chabichou du Poitou is the star of the region, with its small conical plug shape. The production area is limited to the limestone Haut-Poitou. Chabichou du Poitou is mild and creamy when young. When left to ripen for longer, the flavour develops and the cheese becomes crumbly.

What should I drink with it? A Sauvignon du Haut-Poitou, a Vin de Pays Charentais or a Pineau des Charentes.

Format: Height: 6cm

Weight: 150g

What's special about the production method?

The goats used are Alpine and Poitou breeds, and crossbreeds of these. The special mould used for the cheese bears the inscription "CdP" which leaves a mark on the cheeses. Ripened for at least 10 days.

Organoleptic characteristics:

Appearance: a fine white veined rind, which can have pockets of blue. May be slightly runny under the rind. The body of the cheese is white and smooth.

Texture: the body of the cheese melts in the mouth when it is young. After prolonged ripening, it becomes crumbly.

Aroma: a goaty aroma; mature cheeses smell of mushrooms and undergrowth.

Flavour: young, the cheese has a mild, lactic flavour. After a few weeks' ripening, the goaty flavour becomes stronger and more persistent. There are sometimes some nutty aromas.

Website: www.chabichou-du-poitou.eu