

Charolais



AOC since 2010

PDO since 2014



Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips: Bird's-eye view



Description

Charolais is generous, one of the largest goat's cheeses available. It weighs between 250 and 310 grams and is 7cm high, with a diameter of 6cm when measured half way up. It is made from whole raw milk in an area within a 60km radius of Charolles, an area of permanent pastures and *bocage*. Charolais cheese was originally left to dry in traditional cheese cellars called *tzézires* or *chazières*. Often, workers from the nearby villages would buy the product as fromage blanc and store the Charolais cheeses themselves. The large size of the cheeses meant they kept better under these conditions. Charolais keeps very well and is a cheese to relish!

What should I drink with it? A Montagny white wine.

Format: Tonnelet (small barrel).

Weight: 250-310g

What's special about the production method?

More than 2 litres of goat's milk are required to make a Charolais.

Organoleptic characteristics:

Appearance: a tall cheese recognised by its cylindrical shape.

Texture: creamy and melting.

Aroma: subtle scents of undergrowth and mushrooms

Flavour: hazelnutty.

Website: www.aoc-charolais.com