

Chavignol



PDO since 1976



Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

This is undoubtedly one of the Berry's most famous goat's cheeses. Available at various stages of ripening, it is a cheese for everyone. Some prefer the blue demi-sec version, ripened for around ten days. After a month, *Penicillium* appears, bringing with it aromas of undergrowth. When "très sec" (very dry), the Chavignol smells of walnut and hazelnut. As well as gracing the cheeseboard, this goat's cheese is marvellous as a pre-dinner nibble accompanied by a glass of white Sancerre. They come from the same terroir, and make a perfect pair! It is also a very popular cooking cheese. Use it grated or cut into slivers.

What should I drink with it? A white Sancerre.

Format: A flat disk, with very slightly rounded sides.

Weight: 60-90g.

What's special about the production method?

Initial draining on canvas is a requirement.

Organoleptic characteristics:

Appearance: a natural rind with fine wrinkles, generally covered with a down of *penicillium*, initially white, turning blue as the cheese ages. The body of the cheese is aerated, smooth and very white. It looks chalky.

Texture: the body of the cheese is firm and homogeneous. It can be dry and crumbly after prolonged ageing.

Aroma: the body of the cheese smells goaty and lactic, while the rind of a young Chavignol offers notes of straw. Riper, expect an aroma of undergrowth dominated by mushroom notes.

Flavour: younger cheeses have a mild goaty flavour. This strengthens as the product ages. Very delicate flavours of hazelnut and mushroom blend with the texture, which although dense rapidly melts in the mouth.

Website: www.crottindechavignol.com