

Chevrotin



PDO since 2002



Production area

Technological family: soft cheeses with washed rinds

Type: goat's milk cheese

Cutting tips:



Description

An exclusively farmhouse cheese made only with raw milk. It is the only goat's cheese to be made using a similar technique to that employed for neighbouring Reblochon. The goats are farmed alongside cattle. Although quantities produced are small, individual producers have specific know-how which gives each Chevrotin its own unique flavour. It has a creamy texture very unusual for a goat's cheese and tasting Chevrotin is quite an experience!

What should I drink with it? A Chasselas Ripaille, a Jacquère or a Roussette.

Format: Diameter: 9-12cm. Height: 3-4.5cm.

Weight: 250-350g

What's special about the production method?

Chevrotin is exclusively a farmhouse cheese. The goats must be out grazing for at least five months within the Savoie-Haute Savoie designation of origin area (the Mont Blanc, Aravis, Chablais and Bauges Massifs). The cheese is made manually, from raw milk.

Organoleptic characteristics:

Appearance: a thin, pink rind covered with a delicate white foam. The body is a shiny ivory-white colour and may have a few holes.

Texture: supple to the touch, delicate, creamy and melting in the mouth. The centre may be firmer.

Aroma: the rind has a cellary, goaty smell and the body has a yoghurty, animally, whey smell.

Flavour: a balanced flavour with a mild goaty taste. Heated lactic flavours dominate, combined with floral, green aromas.

Website: www.chevrotin-aop.fr