

Laguiole



PDO since 1961



Production area

Technological family: uncooked pressed cheeses

Type: raw whole cow's milk cheese

Cutting tips:



Description

It's amazing to think that this cheese, which can weigh up to fifty kilos, almost disappeared during the French rural exodus before its Protected Designation of Origin was obtained. Fortunately, a cooperative put in a great deal of effort to ensure that this pressed cheese, made as long ago as the twelfth century, didn't become a thing of the past. It is made of whole, raw milk from cows on the Aubrac plateau. The cheese is produced all year round and matures for at least four months. It is seen as a cheese for keeping, and is even better when it has aged for ten months. Tome Fraîche de l'Aubrac – the product of the first stage of the cheesemaking process – is known as an ingredient in a famous dish, Aligot de l'Aubrac.

What should I drink with it? A Marcillac.

Format: A Laguiole cheese is a cylinder with a diameter of 30 to 40cm.

Weight:

What's special about the production method?

It is an uncooked pressed cheese made from raw whole milk. Specific milk production conditions are used to make a cheese for keeping specifically linked to the Aubrac area, where it is produced (2 required breeds of cattle, Simmentals and Aubracs; production per cow limited to 6,000L of milk per year; grazing and hay-based fodder feed).

Organoleptic characteristics:

Appearance: dry whitish to light grey rind which can become amber-brown to granite grey as the cheese ages.

Texture: Ivory to straw yellow body, both firm and supple.

Aroma: milky and fresh grass aromas from the veined body and dried meat scents near the rind.

Taste: medium to intense lactic flavour depending on the degree of ageing, balanced with a specific character featuring nuances from fresh grass through to nuts. Lasts in the mouth.

Website: www.fromage-laguiole.fr