

## Mâconnais



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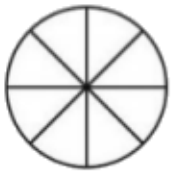


Production area

**Technological family:** goat's

**Type:** goat's milk cheese

**Cutting tips:**



### Description

Mâconnais was developed close to the vines, to improve the image of the "poor grasslands" alongside them. Mâconnais is a small cheese with an unusual truncated cone shape. It owes this to the special mould in which it is made and the fact that it is not turned until the end of the minimum ripening period. It is made from lactic-type curds and ripened for at least 10 days. The body is delicate and full of flavour. The bloomy rind is ivory, beige or blueish. Mâconnais are small cheeses, ideal enjoyed as snacks or as nibbles with pre-dinner drinks.

**What should I drink with it?** A white Burgundy, a red Mâcon or a Beaujolais.

**Format:** Truncated cone.

**Weight:** 50 to 65g.

**What's special about the production method?**

Not turned during production, which results in an unusual truncated cone shape.

**Organoleptic characteristics:**

**Appearance:** a fine, velvety rind with a blue and/or white bloom. The body of the cheese is white, dense, smooth and homogeneous. There are no holes.

**Texture:** a firm, dense body. Fairly fragile and moist when semi-dry, it rapidly becomes dry and crumbly.

**Nose:** a gentle lactic and goat aroma. The rind often has notes of straw, undergrowth and damp cellars.

**Flavour:** tangy and slightly salty. The texture is fine and dry yet melts in the mouth, with goaty aromas and subtle mineral notes. The flavour accentuates as the cheese ripens, increasing the time it lasts in the mouth.

**Website:** currently no website.