

Pélardon



PDO since 2000



Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

It's been called Pélardou, Péraldou, Paraldon, Péraldon and Péraudon. This little goat's cheese from the Cévennes and the scrublands of Languedoc had quite a few names before Pélardon was finally settled on in the late 19th century! No two Pélardons are the same – each producer has their own know-how, and their herds enjoy rich and diverse diets. However, all Pélardons share a delicate, melt-in-the-mouth texture and a subtle, balanced flavour with floral, goat and vegetable aromas, and often a trace of hazelnut. An eleven-day-old Pélardon has a fine cream rind, sometimes sprinkled with superficial white or blue mould. In more mature cheeses, the rind is darker and the goat's cheese flavour is more pronounced.

What should I drink with it? Dry white wine (Rhône, Languedoc, Loire or Burgundy). Let yourself be guided by the stage of maturity of the Pélardon.

Format: Diameter: 60 to 70mm. Height: 22 to 27mm.

Weight: 60g minimum after 11 days of ripening.

What's special about the production method?

Goats mainly fed through rough-grazing and grazing; traditional know-how; natural and attentive care; raw milk and a minimum of 11 days' ripening.

Organoleptic characteristics:

Appearance: a small white, cream or blue disc.

Texture: fine rind and creamy body.

Aroma: goatly odour.

Taste: after 11 days of ripening, the main flavours are of goats, flowers, plants, wood, lactic, yeast, melted butter and even penicillium.

Website: <http://www.pelardon-aop.fr>