

Picodon



PDO since 1983



Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

Picodon, the little goat's cheese with the melodic name, started life on the kitchen table in the humblest farms, where the grass didn't grow lush enough to feed cattle. Today, it is one of France's leading designation of origin products. Picodon is a small, round and unpretentious pallet of cheese. Its manufacturing secrets have lived on in local traditions through the twists and turns of history. The merits of Picodon, whether founded in the confidences of local farmers or the arguments advanced by the authorities to ensure the economic survival of the area, bring the whole of the Ardèche and Drôme *départements* together to sing from the same hymn sheet. Picodon is often presented on a cheeseboard at different stages of ripeness, or after ripening via the "Dieulefit" process. Choosing a Picodon is like selecting a fruit! The cheese has the taste of steep rocks and perfumed hay, together with a subtle hint added by the goatherd's hand. Buy your Picodon from an older local person – the tales they tell you will undoubtedly be as delicious as the cheese itself!

What should I drink with it? A wine from Drôme or Ardèche.

Format:

Classic: Diameter: 5-7cm. Height: 1.8-2.5cm.

Ripened using the "Dieulefit" process: Diameter: 4.5-6cm. Height: 1.3-2.5cm.

Weight:

Classic: 60g

Ripened using the "Dieulefit" process: 45g

What's special about the production method?

Organoleptic characteristics:

Appearance: a slightly bloomy rind varying from creamy white to completely blue. The body of the cheese is homogeneous, brilliant white, smooth and dense.

Texture: a delicate, melt-in-the-mouth texture, subtle to firm depending on the age of the cheese. It becomes dry or crumbly over time. It should not be runny, and the rind should not be too wrinkled or cracked.

Aroma: the rind offers notes of straw, damp cellars and a slight goaty smell. Older cheeses may prickle your nose a little! The body of the cheese smells slightly milder and lactic.

Flavour: a balanced and typically goaty flavour which ranges from mild to stronger depending on the ripeness of the cheese. The body of the cheese offers delicate notes of hazelnut and undergrowth. It can become slightly sharp when very ripe.

Website: www.picodon-aop.fr