

Pouligny-Saint-Pierre



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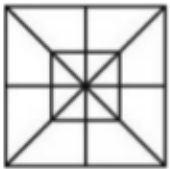


Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

Pouligny-Saint-Pierre is produced in the smallest designation of origin cheese area, nestled in the Brenne regional nature park. It is made in a pyramid shape, said to be inspired by the bell tower of Pouligny-Saint-Pierre church, in France's Indre *département*. It is placed in moulds manually, salted and then ripened for around ten days, after which the body of the cheese is smooth, white and mild. Later, the rind takes on a slight blue tinge and the body firms up, and it can be used to toast or cut into cubes and tossed in a salad.

What should I drink with it? A Reuilly or a Sauvignon de Touraine.

Format: 12.5cm high and 2.5cm square at the top.

Weight: around 250g.

What's special about the production method?

Organoleptic characteristics:

Appearance: slender pyramid with even edges, marbled with nuances. The rind is vermiculated and when cut the cheese is smooth and compact.

Texture: delicate, white.

Aroma: goaty, lactic, mushrooms.

Flavour: a balanced creamy flavour, velvety and melting.

Website: currently no website.