

Rigotte de Condrieu



AOC since 2009

PDO since 2013



Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

Rigotte de Condrieu is a small whole milk goat's cheese. After around ten days of ripening, a pretty ivory rind forms over a tender, melting body with a delicate hazelnut aroma. Rigotte de Condrieu has been made on the slopes of the Pilat Massif since the nineteenth century. Its name comes from a combination of *Rigotte*, from a *Rigol* or *Rigot*, a small stream in the Pilat which runs down towards the valley, and Condrieu, the main market of the time.

What should I drink with it? A white St Joseph AOC or a Condrieu AOC.

Format: small cylindrical disc – diameter: 4.2-5cm.

Weight: 30g minimum.

What's special about the production method?

Raw goat's milk and lactic coagulation.

Organoleptic characteristics:

Appearance: a bloomy ivory, white or blue rind.

Texture: the delicate, firm body is smooth and melts in the mouth

Aroma: a gentle hazelnut aroma.

Flavour: flavours of hazelnut, mushrooms and butter blend in the mouth.

Website: www.rigottedecondrieu.fr