

Saint-Nectaire



PDO since 1955



Production area

Technological family: uncooked pressed cheeses

Type: cow's milk cheese

Cutting tips:



Description

This rustic cheese from Auvergne is known for its supple, creamy body. It was honoured with a place on Louis XIV's table after being introduced by Henri de Sennecsterre, a Marshal of France. Although the designation of origin area is one of the smallest in France (69 villages on the Sancy Massif, between the Puy-de-Dôme and the Cantal), it is well known, thanks to its location among the famous volcanoes of the Auvergne. Saint-Nectaire can have a greyish or orangey rind, and it is said that you either love it or you hate it!

What should I drink with it? A Côte d'Auvergne.

Format: round, diameter 21cm, thickness 5cm.

Weight: 1.7kg.

What's special about the production method?

The dairy cows are fed mainly on the grass of the permanent pastures within the designation of origin area, with a minimum of 140 days' grazing per year.

Their milk is produced at altitudes of between 800m and 1,500m. A very wide biodiversity is concentrated in these volcanic mountains. The flora is rich and specific.

Four production units produce dairy Saint-Nectaire and 214 workshops produce farmhouse Saint-Nectaire.

Organoleptic characteristics:

Appearance: a very bloomy rind which demonstrates the richness of the pastures on which the cows graze. It is covered with white, brown and grey mould. Sometimes, the cream to orangey-grey colour can be seen underneath. The cheese has a smooth ivory-coloured body, with a few small evenly-spaced holes.

Texture: the body is creamy and supple. It yields when pressed with a finger and melts in the mouth.

Aroma: it generally has a sweet, milky smell, free from excessive acidity.

Flavour: the taste is clean and slightly salty, with a range of dairy flavours (fresh lactic, cream and butter) and aromas acquired during ripening (cellars, ripening straw, earth or undergrowth), often combined with subtle notes of hazelnut.

Website: www.fromage-aoc-st-nectaire.com