

Sainte-Maure-de Touraine



PDO since 1990



Production area

Technological family: goat's

Type: goat's milk cheese

Cutting tips:



Description

Sainte-Maure-de-Touraine was mentioned by Balzac in 1841. It is easily recognised by the strand of rye straw running through it, originally put there to stop the cheese from breaking. Because the cheese was often copied, producers of Sainte-Maure-de-Touraine now use lasers to engrave the name of the PDO and their identification number on the straw. The cheese is coated in a mixture of wood ash and salt. It is available at different stages of ripening: moelleux, demi-affiné or affiné.

What should I drink with it? A Chinon or a white Touraine.

Format: Length: 16-18cm. Diameter: 4.5cm (small) and 5.5cm (large).

Weight: around 250g.

What's special about the production method?

It is made with raw milk. No freezing or pre-draining is permitted. The goats are fed with a local diet – over 80% of their feed must come from Touraine.

Organoleptic characteristics:

Appearance: the rind forms during the ripening process, and is gradually covered with a thin, wrinkled blue-grey down. The body of the cheese is ivory-white and smooth. In time, a creamy layer forms under the rind.

Texture: the cheese has a creamy body which firms up as it ripens.

Aroma: the rind has a slightly goaty odour. The centre of the cheese smells sweet and lactic, sometimes with nutty notes.

Flavour: typical goaty flavour. This is a mild cheese. The body has a delicate hazelnut flavour.

Website: www.stemauredetouraine.fr