

## Valençay



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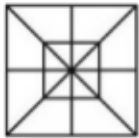


Production area

**Technological family:** goat's

**Type:** goat's milk cheese

**Cutting tips:**



### Description

Legend tells that Valençay cheese was initially made in a slender pyramid shape. French statesman Talleyrand, who lived at Château de Valençay, had it decapitated so that it could be presented to Napoleon without reminding him of his defeat in Egypt. Valençay is made with whole raw milk. It is salted and covered in wood-ash after it is removed from the mould. It is ready to eat from the eleventh day of ripening. When fresh, the body of the cheese is delicate and creamy. After further ripening, it becomes slightly crumbly.

**What should I drink with it?** A Valençay wine (white, red or rosé).

**Format:** 6-7cm square at the base, and 7-8cm high.

**Weight:** Valençay: 220g; Petit Valençay: 110g

### What's special about the production method?

After ripening, the milk is lightly renneted to produce lactic curds. It is then moulded in one or more consecutive steps. It drains spontaneously, without any pressure on the curds, for 20 hours. Then, the curds may be evened out. The cheese is then salted and the top and all the sides are covered in wood ash. Ripening includes a drying phase, carried out in the production workshop or in the drying room. In the ripening cellar, the air temperature is at least 10°C. The cheeses are ready to eat from the 11th day onwards.

### Organoleptic characteristics:

**Appearance:** all surfaces of the cheese are covered in a well-formed rind blooming with surface mould.

**Texture:** in the mouth, the body of the cheese is surprisingly firm and supple.

**Aroma:** Valençay offers slightly goaty, undergrowth aromas with flowery nuances.

**Flavour:** it has a lactic flavour, varying from fresh walnuts to dried nuts, with notes of fruit and hay.

**Website:** [www.vins-fromages-valencay.com](http://www.vins-fromages-valencay.com)