



## Manufacturing

This farm producer is based in a little village of 760 locals in the valley of the Dordogne. The region is characterized by cliffs and vast plateaus where dry grass and a very varied flora grow. The flocks graze on this soil which gives the milk all its richness. Born of the tradition of the Lot and of its famous Rocamadour AOP, the Caprin is a big Cabecou (little goat's cheese in the langue d'oc). The goat's raw milk is curdled through renneting, the draining lasts between 24 and 48 hours in cloth. Then the curd is salted, mixed up and moulded. Maturation takes between 6 and 15 days at the farm then in our cold room. The rind is thin, covered with a very fine white down. The texture is melting and smooth. The goat's taste is delicate in mouth, subtle with a hint of hazelnut.

## History...

Doughty defenders of raw milk production and its tradition for 3 generations this couple took the family farm over in order to develop the goat's breeding of 500 heads. Traditionally the region of the Lot has always made some small goat's cheeses. The most renowned is the Rocamadour AOP. The image of the little village perched on the rock conveys its true spirit, independant like the people who run the farm, and the taste of their cheese is beyond comparison. In order to develop their business and diversify their range AOP, the search for new products is essential, we have worked with them to promote the mini Lingot de chèvre fermier. Today in partnership with this producer we offer you the Caprin fermier.



Aquitaine-Midi Pyrénées