

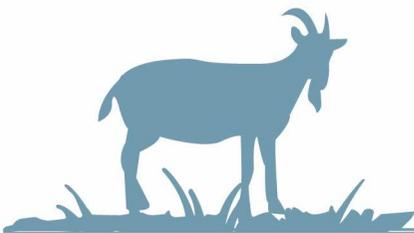


## Manufacturing

Selles sur Cher is a whole goat's milk cheese. It is made of milk with a very small quantity of rennet. The truncated pyramid shape moulds, that give the cheese its so peculiar shape, are filled with a ladle. The curd isn't broken during the manufacturing process which results in a particularly fine cheese. Next come the salting and ashing that require the cheese-maker's experience. The ashing is made by spraying charcoal powder mixed with salt on the cheese. The maturing of Selles sur Cher lasts between 10 days (minimum) and 3 weeks. Week after week, the rind develops a blue bloom that gives the cheese its strong goaty flavour. This strong flavour is mainly due to the Cher valley hay that the goats eat.

## History...

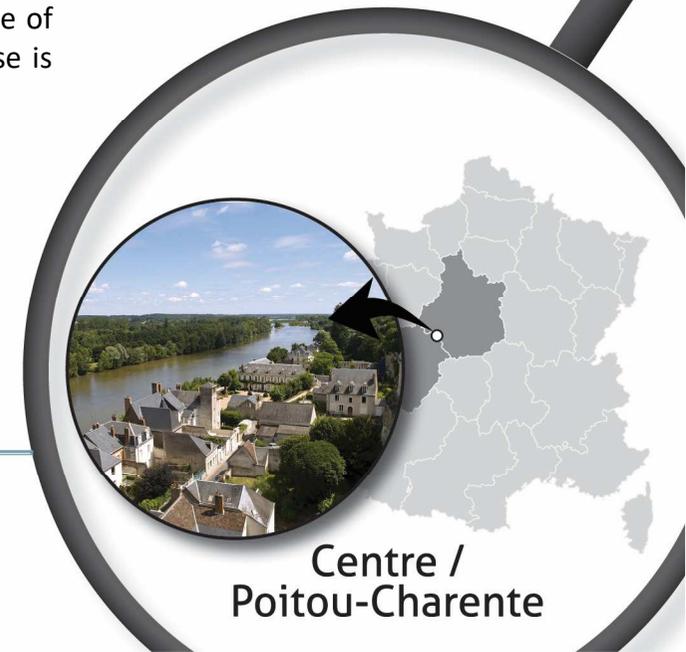
The Selles sur Cher is produced in an area defined by the AOP requirements (Protected designation of Origin). It expands from western Sologne and includes part of Cher, Indre and Loir et Cher counties. The flora and climate of this region give the milk its particular taste that contributes to the specific aromas of Selles sur Cher. This cheese is thought to be born during the XIXth century and the town of Selles sur Cher gave it its name.



natural



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