

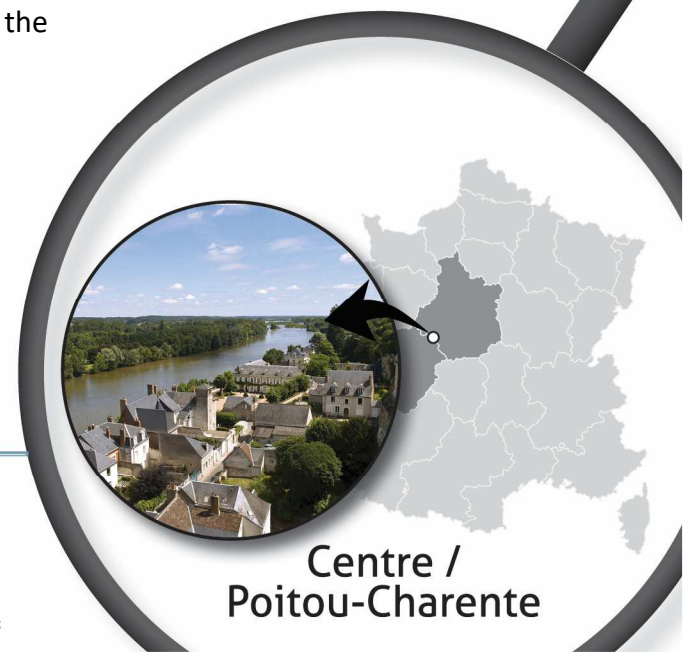
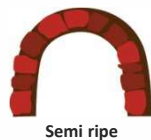
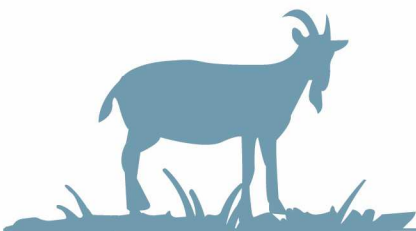


Manufacturing

During its manufacturing process The Sainte Maure de Touraine curdles slowly before being put in cylindrical moulds (once in stoneware). The mould is larger at one end to facilitate the manual ladle filling. The cheese is then drained, salted and ashed. A rye straw is put into it when unmoulding to avoid breaking. As it has too often been copied, the straw of the Sainte Maure de Touraine is now pyrographed to certify the origin and the production place. Then the cheese is placed in our cool and damp maturing room to start its maturation. The Sainte Maure de Touraine needs a minimum of 10 days maturing time to be granted its AOP (Protected Designation of Origin) certification. One can enjoy it fresh, semi ripe or ripe depending on one's taste.

History...

According to the archives, the Sainte Maure de Touraine is said to have been produced since the Charlemagne period (VIIIth to IXth century) and the Arabic invasions, to which it may owe its name : It is said that Arabic women taught the people of this region how to make this log-shaped goat cheese after the defeat of Poitiers.



Centre /
Poitou-Charente