

Manufacturing

Chaource is produced with whole cow milk in the AOP (Protected Designation of Origin) area following a traditional method .

It results from a slow coagulation of milk followed by moulding and then natural draining. It is salted with dry salt before being dried and then left to mature in cellars. After 2 weeks ripening the Chaource develops a smooth and bloomy rind.

When young it has a fresh mushroom, hazelnut and dry fruit aroma. When maturing, Chaource loses its lactic aromas but keeps its characteristic creamy and soft

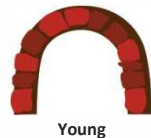


History...

The Chaource owes its name to the village of Chaource in the Aube county. It is a very old cheese : Philippe le Bel first tasted it in the XIVth century and Marguerite of Bourgogne required it on her table.

Chaource was first designed for family consumption and became famous during the XIXth century. Produced in the farms, it was sold by merchants on local markets and in larger towns like Paris or Lyon.

The Chaource is acknowledged as an exceptional cheese and belongs to the AOP cheese group which benefit from a protected know-how.



Champagne /
Ile de France