

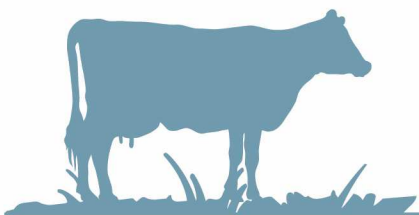
Manufacturing

The manufacturing and maturing of the Saint Félicien are close to those of its cousin, the Saint Marcellin but in a bigger, richer, and more creamy version. The Saint-Félicien used to be made with goat's raw milk and was produced in Saint Félicien in Ardèche county. Nowadays it is made with cow's pasteurized or unpasteurized milk. This cheese has a natural, ivory, slightly pleated and soft rind, its paste is lactic. It is creamy, slightly salted and has a light hazelnut flavour. Its taste can go from mild, fresh and lactic to strong and long lasting in the mouth. depending on its maturing stage, which is of 10 days minimum ; and its paste can become runny. We sell it in a cup to prevent it from spreading too much.



History...

This cheese was once made from goat milk. The cow milk recipe is said to have been invented in the beginning of the XXth century by a dairyman from Lyon who had the idea of mixing his unsold litres of milk with cream. If this is true, the name Saint Félicien would come from the square where his shop was located.



27%



Soft cheese with natural rind



Young



150 gr



Côtes du Ventoux Beaujolais



Rhône - Alpes