



Manufacturing

Milking takes place twice a day. The goats produce about 2 litres of milk that is entirely used by our producers to make cheese. Rennet is added to the milk at a temperature of 32°C. 10mn are enough for it to coagulate.

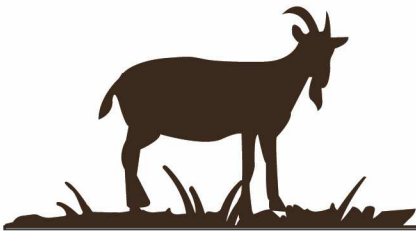
The curd is then moulded, salted, pressed and then, removed from the mould. After a week in the maturing room, the cheese is stored in a cool and damp cellar where it is wiped with salted water twice a week during 2 months.

It is then further matured during 2 to 4 months in our cellar where it develops its flavour and fineness. It is exceptionally delicious.

History...

This cheese was born in the deepest Pyrénées mountains. At a time when transport means didn't always allow to transport fresh cheese rapidly, the farmers had the idea of making goat tommes to be able to preserve their cheese longer without any risk.

The heir of a long cheese makers tradition our producer continues this job in the exceptional environment of the Aspe Valley at an altitude over 1200m. The goats are fed with dry fodder but also benefit from large mountain pastures. Young female goats are bred every year to renew the cattle.



Aquitaine-Midi Pyrénées