

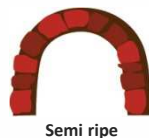
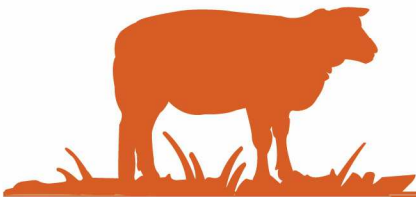


Manufacturing

On the rocky territory of Causse Mejean, plants, grass and bushes are the main sources of the ewes diet, providing their milk such a unique taste. The production of the Brebis sangle is totally handmade, which is permitted by a real know-how of our producer. This soft cheese is made of ewes' thermised milk. Its clay colored rind matches well with Spruce's strap from Jura. Moreover, its oblong shape gives it an additional originality. The soft texture is smoothy and generous with a nice ivory color. The spruce's strap surrounds, protects and gives a slightly woody flavor to the cheese that is melting with the ewes' milk flavor.

History...

This small producer is taking care of 11 folks and 25000 Lacaune's breed ewes and involves himself for the transhumance tradition to last on this area of 33000 Hectares in Southern Lozère. On the cause Mejean, the responsible approach to farming permitted to maintain a traditional mountain farming, with respect for animals, but also for all parties, from sheperd to cheese maker. The land is poor, water sources are rare, there is no rivers, only lavognes (wallows) but there is a rich flora with more than 15 endemic species.



Languedoc /
 Provence – Côte d'Azur