



Manufacturing

Our Palet de Brebis will certainly remind you of the « Pérail ». The fruit of a long family tradition of old fashioned cheese making, made with rennet in the milk. With a lovely crust and delicate flavour, it turns creamy and floral on the palate.

On the rocky terrain of the Causse Méjean, plants, grasses and bushes are the main sources of the ewes diet, providing their milk with such a unique taste.

Wrapped in a crystal paper, your Palet will be well stored on your cheese display, and will certainly add an allure to your counter. It should sell well.

History...

This small producer takes care of 11 flocks and 25,000 Lacaune's breed ewes and actively participates in the ancient country tradition of the transhumance which continues in this area of 33,000 hectares in Southern Lozère.

On the Causse Méjean, this responsible approach to farming permits the continuance of traditional farming methods with respect to not only animals but also shepherds and cheese makers. Perched at over 1000 metres above sea level, the sheep graze and maintain these desert area. The land is poor, water sources are rare, there are no rivers only wallows but there is a rich flora with

15 endemic species.



Soft cheese with natural rind



Young



150 g



Coteaux du Languedoc



Languedoc /
 Provence - Côte d'Azur