



Manufacturing

This goat cheese is a soft bloomy rind matured between 2 to 3 weeks.

The honeysuckle berries, juniper berries, lucerne and natural meadows will perfume the pasteurised milk of our Brie de chèvre.

This « small brie » will allow you to present a different kind of goat cheese in your counter.

We will work this cutting cheese young or semi ripe in order to keep a nice presentation.

A nice and homogenous bloomy flower is covering the cheese with sometimes a few darker spots on it.

The paste has got a creamy color and is firm, with a nice goaty aroma.

History...

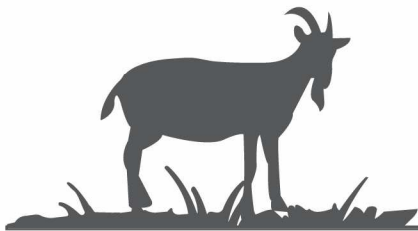
Founded by their parents, in the middle of the 70's, our young cheesemakers took over the family business in 2009 in this splendid Tarn valley.

Faithful to the family principles, they are concerned to guarantee a rich and healthy diet to their goats.

They are also reconciling tradition and modern style for the new cheese dairy built order EU regulations.

Their six milk producers leave during 6 months a year in pasture their livestock consisting in 1000 goats.

You will find in this Brie de chèvre all the diversity of its terroir and its natural flora.



Aquitaine-Midi Pyrénées