



## Manufacturing

Matured in a humid cellar and rubbed with Annatto (rocou), this cheese is very smooth and creamy, with a light flavour of the flora in spring from the mountain plateaus Les Causse. Gourmands will eat it as Raclette, and curious people will try it as «Sheep's Tartiflette».

## History...

In Aveyron department, 20 producers located on the «plateau du Larzac» and the «Lévézou mont» are putting, on this so traditional and rustique terroir, their passion together.

In order to be able to keep and stay on their land, these farmers will join their effort and optimism to produce their first cheeses in an old dairy.

These shepherds will set up later in 2010 in a new cheese dairy complying to new European regulations and they produce there more than 2 millions of liter of sheep milk, generating 430 tons of cheese.

Proud of their 1866 genuine limestone cellar, their cheese are maturing alongside the stones of the traditional «bastide» house and walls of the farm.

