

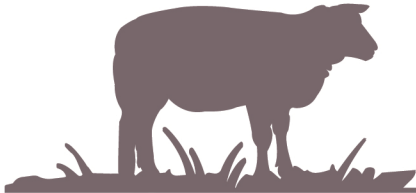


## Manufacturing

With its bloomy rind, this cooked pressed cheese weight around 3 Kg.  
 The 3 to 5 months rippening period provide then to our cheese a rustique rind surrounding a surprising supple texture,  
 Its original shape is due to the help of nice dutch people who let some moulds to this cheese dairy when they started their production. These moulds, equiped with a lid such as the mimolette moulds, are then providing this original shape.  
 The pressing and the changing situation of the air condition with more or less moisturising in this natural cellar will provide with a slightly different maturation depending on the different seasons.

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



Languedoc /  
 Provence – Côte d'Azur