



## Manufacturing

To produce Saint Nectaire it's essential to use very fresh milk.

The curd is worked with the « menove » or sliced/broken curd which forms grains that remove the serum. Next we collect the grains in order to make up the volume. After draining, the cheese is put out to dry and then placed in the cellar for ripening.

A job that our staff do with great care. We suggest you try the cheese young, half ripened or when it's ripened to a dark colour.

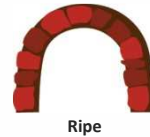
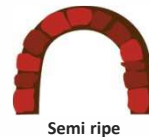
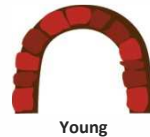
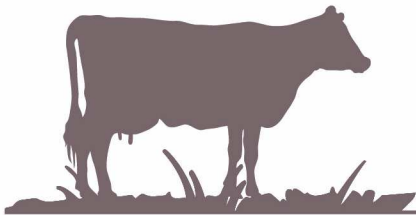
When it's ripe the cheese loses its slightly acidic taste but gains its typical characteristics.

## History...

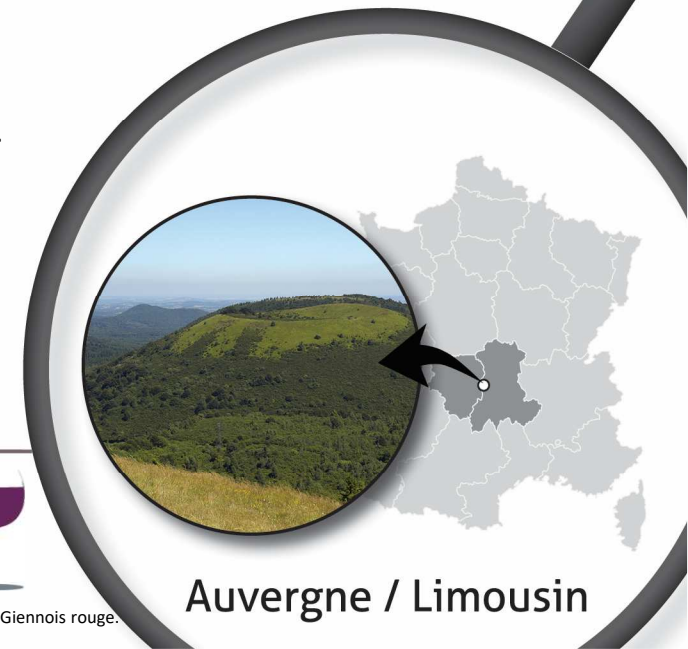
The cheese has been made for thousands of years in the region of Mont Dore.

It's a volcanic region with rich soil and numerous streams and it has an average altitude of 1000 metres.

It was the Marshal of France, Henri de Sennecterre who had it served at the table of Louis XIV and made it famous.



Coteaux du Giennois rouge.



Auvergne / Limousin