



Ceronnée



Sheep's milk



Thermised milk



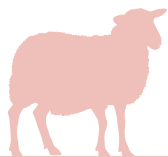
Lozère

* Explanations

Our Ceronnée is matured for a minimum of 120 days, giving it a supple texture. Its flavour reveals the fruity notes typical of sheep's milk. Its character evolves with the seasons, shaped by the ewes that graze freely across the moorlands. A living cheese, each wheel telling the story of the terroir and the season in which it was born.



Available as a whole 6-kilogram piece or as a half piece



* Specifics



Uncooked pressed
cheese



3 months



6 kg

