

CANTAL AOP



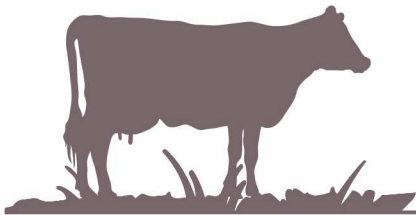
Manufacturing

400 litres of cow's milk are needed to produce a 40Kg piece of Cantal cheese. Whatever the production place (the farm or the dairy), the milk is processed while it is still warm - just after milking the cows, or it is warmed in tanks. The milk will become curds after the rennet has been added. The Cantal owes its shape and its texture to a double pressing. Crushing gives it its supple and melting texture on the palate. The last manufacturing stage is the maturing. Maturing needs a minimum of 30 days in cellars at a temperature between 6° and 12° C and with a hygrometry never below 95%. The cheese maker takes care of the maturing of the cheese by wiping it with a cloth and by turning it over regularly. The name of the cheese varies according to its age : « Cantal jeune (young) » = maturation time from 30 to 60 days ; « Cantal entre-deux (in between) » = maturation time from 90 to 120 days ; « Cantal vieux (old) » = maturation time over 240 days.

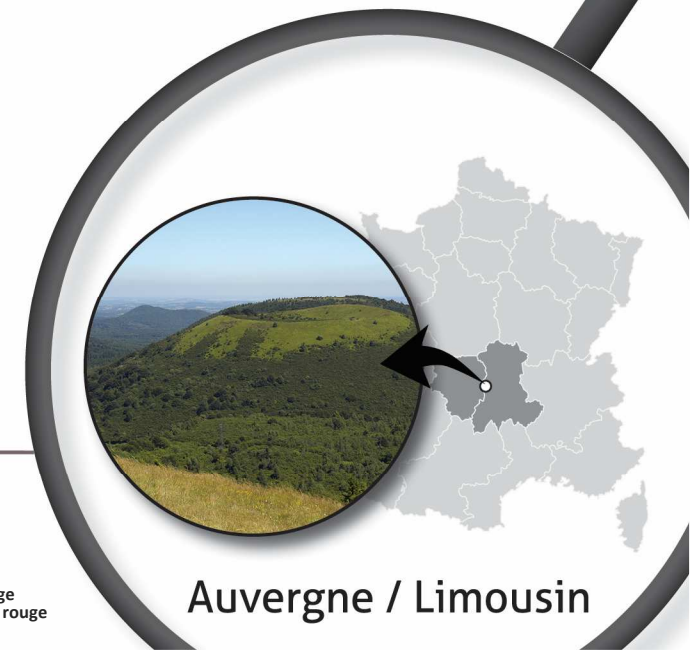
History...

The Cantal is said to have been produced for the 1st time 2000 years ago in the fertile pasturelands of Haute Auvergne. Dairy farming has been encouraged by the rainy climate and the difficult soils of this land, resulting in an important production of milk.

At that time Cantal cheese used to be an always available food stock as well as a trade product for the people of this remote region. As far back as the Antiquity, the Cantal was successful thanks to its fruity flavour, it rapidly gained notoriety and became famous abroad.



Nowadays this unique and never imitated cheese is still manufactured in the same land.



Auvergne / Limousin