



## CROTTIN DE CHAVIGNOL AOP



**Area:** Centre, FRANCE

**Milk:** raw goat's milk

**Type:** bloomy rind cheese

**Weight:** 70 g

**Fat:** 25 %



### History

It is in the Sancerrois region, in a village called Chavignol, that Crottin de Chavignol was born. Farmers from Sancerrois have been making cheese since the 16<sup>th</sup> century. However, this cheese came to be known as *crottin* in 1829 only. It is named after a small terracotta oil lamp, which shape it resembles.

Goats are not very demanding in terms of food and were usually raised by the winemakers' wives. As such, they conveniently provided for the daily needs of farmers, who also derived additional income from the sales of milk and cheese.

### Fabrication

Laurent makes his Crottin de Chavignol from goat milk, to which a small amount of rennet is added, most of the time right after it has been collected. The curds are then left to drain for ten hours, before they are placed in truncated cone shaped forms with small holes, the *faiselles*.

Once removed from the *faiselles* and salted by hand, the cheese is dried, frequently flipped over, and ripened for at least ten days.

At the end of the ten-day maturation period, the Crottin de Chavignol will have developed a thin yellowish rind, which as ageing goes on will bloom into white to brown molds.

### Tasting advice

This cheese remains the favorite snack of Sancerrois farmers and winemakers. Depending on one's taste, it can be savored either creamy or very dry, in which latter case its strong flavor is a delight to many a connoisseur.

### Wine pairing

Wines from the same terroir make a perfect pair to Crottin de Chavignol: red or white Sancerre wines, Pouilly or Sauvignon de Saint-Bris.

**Appearance:** white or ivory texture, with a thin and bloomy natural rind.

**Texture:** firm, homogeneous and dense inside.

**Smell:** slight goat smell.

**Taste:** typical goat flavor, which gets lighter during spring.



## CROTTIN DE CHAVIGNOL AOP

### GENERAL CHARACTERISTICS

Product code: CROT1	Production place: Centre, FRANCE
Approval number: FR 54 395 173 CE	Maturing place: Lorraine, FRANCE
Shelf life: 35 days	Maturing time: 10 days
Storage temperature: between 0°C and + 6°C	Weight: 70 g

### NUTRITION FACTS

Type of milk: raw goat's milk	Rind color: white with blue molds
Type of cheese: bloomy rind cheese	Texture color: ivory

Ingredients:	
- Raw goat's milk	97,50 %
- Lactic starters	1 %
- Salt	1 %
- Rennet	0,50 %

Energetic value per 100 g	
kcal-kj	353-1460
Proteins	20.5 g
Total fat	24.4 g
Of which saturated	18.6 g
Trans fat	0.40 g
Carbohydrate	Traces
Of which sugars	Traces
Salt	1.3 g
Sodium	518 mg

### MICROBIOLOGICAL STANDARDS

Listeria: none in 25 g	No preservatives or color additives.
Salmonella: none in 25 g	Guaranteed GMO-free, in accordance
Enterobacteria: < 10 ufc/ml	with current legislation.