

# CHAVROUX GOAT'S MILK CHEESE LOG

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## THE BASICS

<b>MAKE:</b>	Soft
<b>SUB MAKE:</b>	Predominantly Rennet set cheese for further ripening
<b>POST-MAKE:</b>	External mould/yeast ripened
<b>SUB POST-MAKE:</b>	Predominantly <i>Penicillium candidum</i>
<b>TYPICAL AGE PROFILE:</b>	80-90 days
<b>APPROXIMATE WEIGHT(S):</b>	150g
<b>GEOGRAPHICAL ORIGIN:</b>	Saint-Loup, Charentes-Maritime, France
<b>PROTECTED STATUS:</b>	N/A
<b>SPECIES OF MILKING ANIMAL:</b>	Goat
<b>RAW/PASTEURISED MILK:</b>	Pasteurised goats' milk
<b>VEGETARIAN/ANIMAL RENNET:</b>	Vegetarian
<b>COMMONLY ENCOUNTERED VARIATIONS:</b>	N/A



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## THE STORY

Made by Savencia Fromage & Dairy, the second largest cheese group in France, this pasteurised, bloomy goat's log is part of the Chavroux family of goat's cheese products, which also includes a fresh, pyramid shaped cheese. Made with goat's milk and cream, the cheese develops a darker layer beneath the rind as it matures.

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## THE CHARACTER

The cheese has a mild flavour and rich, creamy texture with more intense goat notes beneath the white rind.

### PERFECT PARTNERS:

Try with a dry white wine, such as Chablis, or a medium red, such as Beaujolais.

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