CHAVROUX GOAT’S MILK CHEESE LOG

THE BASICS



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

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.

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.

Copyright © Academy of Cheese. All rights Reserved.