

Banon



CHEESER
GOAT'S
MILK



YEAR OF LABELLING
2003

KEY FIGURES

24

Milk producers

18

Farmhouse producers

3

Production plants

87

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.banon-aoc.com

Banon is a cheese made from whole raw goat's milk. It is matured while wrapped in brown chestnut leaves and tied with natural raffia. Under the leaves Banon is bronze in colour and has a soft, creamy texture. Banon comes from Haute-Provence, a dry med-mountain region with sparse and poor vegetation. The goats eat on the hills and produce rich, scented milk. There is written evidence of Banon being served on noble tables in the region as far back as the Middle Ages. More recently, the dictionary from 1840 includes a definition of Banon cheese. At that time peasants stored the cheese in chestnut leaves to preserve them for longer. They were then sold at Banon market, one of the biggest in the region and which has given the designation its name.



Cutting



Breads



Food pairings



Seeded baguette
Vienna bread
Traditional baguette
Fruit bread

Alcohol abuse is harmful to your health.
Drink in moderation.

Paired with white wines from the hillside territory of Pierrevert, Côtes de Provence and Côtes du Lubéron



Appearance

When the leaves are removed, the cheese has a bronze colour



Texture

Soft, creamy texture



Smell

Animal and plant notes



Taste

Mix of soft and strong flavours