

Beurre Charentes- Poitou



This exceptional butter is made exclusively from milk cream from the departments Charente, Charente-Maritime, Deux Sèvres, Vienne and Vendée. The cream's unique organic maturing phase that lasts over 16 hours brings out the distinctive personality of the Charentes-Poitou PDO butter. This traditional craft gives the butter a fine and creamy texture and a special flavour with subtle notes of hazelnut. The taste is why this butter is served in the finest establishments and is enjoyed by everyone who appreciates good food and endorsed by all connoisseurs. Restaurant owners, bakers, pastry makers and gourmet lovers in the know all hail its sensory qualities and unique texture.



BUTTER
COW'S MILK



YEAR OF LABELLING
1979

KEY FIGURES

1844

Milk producers

5

Production plants

27124

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.aop-beurre-charentes-poitou.fr



Cutting

The idea is to avoid cutting it into slices and instead show the whole block by cutting along the side.



Breads

Traditional bread preferred



Food pairings

Slight taste of hazelnut



Appearance

Off-yellow



Texture

A relatively firm and consistent butter all year round, which explains why it enjoys a glowing reputation among craft bakers, pastry makers, chefs and gourmet lovers, especially for use in laminated dough.



Taste

Aroma and flavour: clear, a little salty, no bitterness or tang. Distinctive aroma evoking hazelnut.