

Chaource



This cheese takes its name from a market town in Aube and has proven very popular with lovers of soft and creamy cheese. Comprising whole cow's milk, it is made through slow coagulation before being put in moulds and naturally drained. It is salted with dry salt and then left to dry before being placed in the maturing cellars. After fourteen days, Chaource acquires a smooth rind with bloomy white mould and gives of an aroma that brings to mind cream and fresh mushrooms.



CHEESER
COW'S MILK



YEAR OF LABELLING
1990

KEY FIGURES

59

Milk producers

2

Farmhouse producers

6

Production plants

1

Maturing plants

2496

Tons marketed in 2020

SITE WEB DE L'APPELLATION :



Breads

Seeded baguette, traditional baguette, country bread, herb baguette, bread with lardons, sourdough bread, sesame seed baguette, raisin bread or fig bread



Food pairings

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

Jura red wine
Loire red wine
Bordeaux red wine
Burgundy red wine
Rhône red wine
Burgundy dry white wine
Alsace dry white wine
Savoie dry white wine
Amber beer
Rosé sparkling wine
apple or pineapple juice