

# Chavignol



This is without doubt the most famous goat cheese from the Berry. Everyone can find a level of ripening that suits them. Some people prefer it demi-sec, when it has been aged for about ten days, whereas after about a month *Penicillium* appears and gives it flavours of the undergrowth. When it is very dry, flavours of hazelnuts and other nuts emerge. It is a splendid addition to a cheese cheeseboard but also makes for a fine treat as an apéritif paired with a glass of white Sancerre, which comes from the same region and, together, they form a blissful union! It is also used very frequently in cooking, as it can be chopped or used on a gratin.



CHEESER  
GOAT'S MILK



YEAR OF LABELLING  
1976

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## KEY FIGURES

**68**

Milk producers

**33**

Farmhouse producers

**1**

Cheesemaking plants

**3**

Maturing plants

**897**

Tons marketed in 2020

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SITE WEB DE L'APPELLATION :

[www.crottindechavignol.com](http://www.crottindechavignol.com)





## Breads

Seeded baguette  
Vienna bread  
Traditional baguette  
Fruit bread



## Food pairings

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

White Sancerre is a native of the same region as Chavignol and the couple make for a blissful union. You can also pair this cheese with other white wines from Centre-Val de Loire or a light red.