

# Chevrotin



An exclusively farmhouse cheese, this is made with raw milk using a technique that is unique for goat cheese. It is entirely hand-made using milk from a single herd of local breeds (Alpine and Chèvre de Savoie). While its production is confidential, the skill of each producer ensures that there is a great aromatic diversity to the designation, with each Chevrotin being different. With its creamy texture, which is unusual for goat cheese, Chevrotin has a taste that people either love or loathe.



CHEESER  
GOAT'S  
MILK



YEAR OF LABELLING  
2002

## KEY FIGURES

**23**

Milk producers

**23**

Farmhouse producers

**5**

Maturing plant

**68**

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

[www.chevrotin-aop.fr](http://www.chevrotin-aop.fr)



## Breads

Seeded baguette  
Vienna bread  
Traditional baguette  
Fruit bread



## Food pairings

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

Loire red wine  
Burgundy red wine  
Burgundy dry white wine  
Loire dry white wine  
Botanical spirits  
Anise-flavoured spirits  
Brut Normandy cider  
Dry white Corsican wine