

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



Breads

Seeded baguette
Vienna bread



Food pairings

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

Traditional baguette
Fruit bread

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