

Laguiole



It is astonishing to think that a cheese that can weigh up to fifty kilos almost became extinct during the years of rural exodus just before it secured Controlled Designation of Origin status. Fortunately, a cooperative worked valiantly to ensure that this pressed uncooked cheese that has been made since the 12th century was not forgotten. It is made with whole and raw milk from cows bred on the Aubrac plateau and is produced all year round before being ripened for at least four months. It is regarded as a cheese that keeps well and it is even better after ten months of maturing. At its first production stage, the hard pressed curd known as Tome fraîche de l'Aubrac is known to be used in Aligot de l'Aubrac, a mashed potato-based dish.



CHEESER
COW'S
MILK



YEAR OF LABELLING
1961

KEY FIGURES

74

Milk producers

5

Farmhouse producers

2

Production plants

630

Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.fromage-laguiole.fr



Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Brut champagne

Dark beer

Peated Islay whisky

Jura red wine

Loire red wine

Bordeaux red wine

Champagne red wine

Demi-sec Champagne

Lager

Rosé Champagne



Appearance

A large cheese weighing around 50kg. When cut it has a nice regular rind and a yellow paste reflecting the richness and floral diversity of the Aubrac region

Texture

Firm, supple and creamy

Smell

Depending on the stage of maturing, it can have milky, buttery, cut fresh grass or dried fruits notes.

Taste

Laguiole is made from whole raw milk and melts in the mouth. It is a natural and vibrant cheese whose flavours evolve as it ages. The milky and buttery notes of yellow Laguiole (4 months) give way to fruity and grassy notes before, after 1 year, notes more typical of extended ripening emerge.