

Mâconnais



Mâconnais was created near vines in an effort to take advantage of the “rough meadows”. It is a small cheese that, unusually, comes as a truncated cone because it is made in special mould and not turned until the end of the minimal maturing time. Mâconnais is made from a milky curd and aged for at least 10 days. It is a fine, intense cheese. Its bloomy rind is ivory-coloured, beige or bluish. Mâconnais is small in size and goes down a treat as a snack or with an apéritif.



CHEESER
GOAT'S
MILK



YEAR OF LABELLING
2006

KEY FIGURES

5

Milk producers

2

Farmhouse producers

2

Production plants

98

Tons marketed in 2020

SITE WEB DE L'APPELLATION :



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