

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



Food pairings

Alcohol abuse is harmful to your health.
Drink in moderation.
Lease red wine

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