

# Pouligny Saint-Pierre



Pouligny-Saint-Pierre is made in a small Protected Designation of Origin area nestling in the heart of a La Brenne regional natural park. It comes in a pyramid shape said to be inspired by the clock tower in Pouligny-Saint-Pierre church in Indre. After being hand-moulded, it is salted and then aged for ten days to achieve a white, smooth and soft paste. As it matures its rind acquires a layer of mould. Its white-to-ivory-coloured cheese is wrinkled and marbled and can also be slightly bluish.



CHEESER  
GOAT'S MILK



YEAR OF LABELLING  
1972

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## KEY FIGURES

**20**

Milk producers

**10**

Farmhouse producers

**2**

Production plants

**1**

Maturing plants

**235**

Tons marketed in 2020

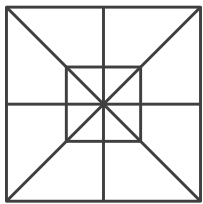
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SITE WEB DE L'APPELLATION :

[www.pouligny-saint-pierre-aop.fr](http://www.pouligny-saint-pierre-aop.fr)



## Cutting



Pouligny Saint-Pierre is cut vertically from the top of the pyramid to the bottom.



## Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Dry and fruity white wine from the valley and hills of Cher and Loire( Reuilly, Quincy, Menetou-salon,Sancerre, Valençay, Sauvignon de Touraine).



## Appearance

A tall shape with regular edges and a wrinkled or bloomy rind



## Texture

Melting, creaming texture



## Smell

Goat, milky, mushroom and undergrowth scents.



## Taste

Acidic, balanced, mushroom

## Breads

Seeded baguette  
Vienna bread  
Traditional baguette  
Fruit bread