

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

KEY FIGURES

20

Milk producers

10

Farmhouse producers

2

Production plants

1

Maturing plants

235

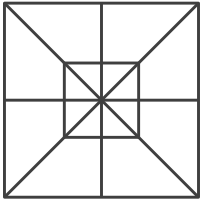
Tons marketed in 2020

SITE WEB DE L'APPELLATION :

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