# Rocamadour

This small cheese is mad from the while raw milk of Alpine goats. It is round and flat and a member of the illustrious cabécou family of cheeses, which means “small goat cheese” in the Occitan language. For a long time it was known as cabécou de Rocamadour, but eventually it retained only the name of the village located in the heart of the Designation’s area. It is truly difficult to resist this little creamy treat, which you can devour in a couple of mouthfuls. Spread it generously on a lightly toasted slice of bread for a moment of intense pleasure.

Rocamadour is made from raw goat’s milk and using authentic know-how. It has a soft dark or ivory-coloured beige paste and a white rind. The cheese has had protected designation of origin status since 1995 and is matured in a drying room or cellar. It is sold in a puck shape weighing 35 grams, with a 6cm diameter and a height of 1.6cm. The goats that produce the requisite milk feed of rich and varied vegetation, which explains the cheese’s delicious taste.

CHEESER
GOAT’S
MILK

YEAR OF LABELLING
1996

## KEY FIGURES

**75**
Milk producers|

**30**
Farmhouse producers

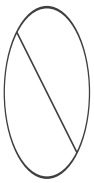
**33**
Production plants

**1**
Maturing plants

**1296**
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.aop-rocamadour.com

## Cutting



## 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
Guinness

## Appearance

Puck with a diameter of 6cm. Under the velvety rind is a cheese with a yielding, creamy texture

## Texture

Smooth, melting and creamy texture

## Smell

Balanced goat scent

## Taste

Slight goat taste with cream and hazelnut flavours.