

# Sainte-Maure de Touraine



Balzac cited this cheese in 1841. It can be easily recognised by the length of straw that runs through its middle, a legacy of the practice that was used historically to stop the cheese from breaking apart. For a long time counterfeiters circulated imitations, so Sainte-Maure-de- Touraine producers now use a laser to engrave the Designation's name and the maker's identification number on the straw. It is rolled in charcoal ash blended with salt and, depending on the maturing time, is available moist, semi-ripened or ripened.



CHEESER  
GOAT'S  
MILK



YEAR OF LABELLING  
1990

## KEY FIGURES

**118**

Milk producers

**31**

Farmhouse producers

**6**

Cheesemaking plant

**1**

Maturing plant

**1825**

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

[www.stemauredetouraine.fr](http://www.stemauredetouraine.fr)



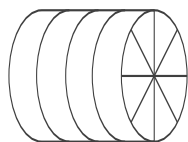
## Cutting



## Breads



## Food pairings



Seeded baguette  
Vienna bread  
Traditional baguette  
Fruit bread

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  
Strawberry juice or syrup







## Appearance

Distinctive cylindrical shape. Fine, clear, white-to-ivory coloured even paste.

## Texture

Creamy texture that becomes drier and crumbly as it ages