Salers



Salers is a cow cheese made in the Pays de Salers in the department of Cantal in the Auvergne region. It was made originally in the village from which it gets its name and which is perched in the Cantal mountains. The PDO Salers is the only 100% farmhouse cheese that is made only between 15 April and 15 November on the provision that Salers cows are out to pasture. The other essential requirement is for producers to use a wooden container called a “gerle” for the milk and for making the cheese. This “gerle” generates an ecosystem that enables each piece of flora to express itself fully and confer the subtle flavours of our mountainsides. Given the distinctive skills of each of our producers, we like to say there are 90 producers and 90 Salers cheeses!

CHEESER COW'S MILK

YEAR OF LABELLING 1961

KEY FIGURES

78
Milk producers

78
Farmhouse producers

78
Production plants

7
Maturing plants

1064
Tons marketed in 2020

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

Cutting

Breads

Nut bread
Cereal bread
Cocoa bread
Vienna bread
Wholemeal bread

Food pairings

Jura dry white wine
Loire red wine
Brut Champagne
Dark beer
Peated Islay whisky
Jura red wine
Bordeaux red wine
Champagne red wine
Demi-sec Champagne
Lager
Rosé Champagne
White vermouth