

# Selles-sur-Cher



Made with raw and whole goat's milk, this cheese is sold in puck or cylindrical shapes and is stepped in tradition. Some 14th-century sources refer to a farmer from Selles who suggested that her mother used to make it before her. It is put in moulds by hand and then removed and coated in charcoal and salt. Traditionally, the cheesemakers used burnt vine shoots. It is considered to be ready for eating after 10 days of ripening. Its rind acquires a bluish mould as the weeks go by, imbuing the cheese with well-developed goat flavours. Selles-sur-Cher owes the diversity of its flavours to the 400 plant species identified in its production region, which lies at the intersection of Touraine, Le Berry and La Sologne. Tasting tip: the best time to eat it is after about 20 days of ripening!



CHEESER  
GOAT'S  
MILK



YEAR OF LABELLING  
1975

## KEY FIGURES

40

Milk producers

18

Farmhouse producers

4

Production plants

4

Maturing plants

1066

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

[www.aop-sellesurcher.com/](http://www.aop-sellesurcher.com/)



## Cutting



Cut wedges outwards from the middle of the cheese.



## Breads

Seeded baguette  
Vienna bread  
Traditional baguette  
Fruit bread



## Food pairings

Alcohol abuse is harmful to your health.  
Drink in moderation.

Selles-sur-Cher pairs nicely with white and red wines from its region, whether from the Loire valley or the Coteaux du Cher: Cheverny (red) or Chenin de Touraine.



## Appearance

Selles-sur-Cher stands out for its puck shape and its natural rind, which is grey and ashen.



## Texture

It has a fresh, yielding and slightly pasty texture. Delicately earthy and smooth when it is young, it becomes firm, tight and sleek as it ripens.



## Taste

It has a slightly acidic and sweet taste when young, then gets more salty and goat flavours on the rind and hazelnut in the paste become more pronounced with ripening.