

Valençay



Valençay is remarkable for its truncated pyramidal shape and ashen rind. History has it that Valençay cheese was originally shaped like a tall pyramid. But Talleyrand, who lived in Valençay castle, lopped its head off lest Napoleon be reminded of his defeat in Egypt when people gave him some of the cheese. Valençay is made with whole raw milk. When it is removed from the mould, it salted and coated with charcoal. It can be eaten from the 11th day of ripening.



CHEESER
GOAT'S MILK



YEAR OF LABELLING
1975

KEY FIGURES

47

Milk producers

24

Farmhouse producers

5

Production plants

4

Maturing plants

298

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

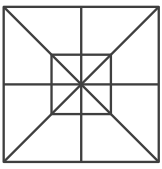
www.aop-sellesurcher.com/



Cutting



Breads



Seeded baguette
Vienna bread
Traditional baguette
Fruit bread



Food pairings

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

Valençay forms a divine pairing with the PDO wine of the same name, whether red, white or rosé!



Appearance

Bloomy rind flirting with both light grey and blue-grey.



Texture

It can be eaten young, when its paste is creamy and has a yielding texture. When more aged, it has flavours ranging from fresh nuts to dried fruit.



Taste

Notes of undergrowth and hazelnuts.