



CHEESES, BUTTERS, CREAMS

P.D.O.

**THE BEST PROOF OF
AUTHENTICITY**

45 CHEESES, 3 BUTTERS, 2 CREAMS



PROTECTED DESIGNATION OF ORIGIN

PDO, PROOF OF GUARANTEE AND HIGH PROTECTION



Origin of all manufacturing steps.

Manufacturing in the production area (milk production, processing and ripening) is the number one guarantee by a PDO.

Protection against theft.

A product with a designation may not be copied! This means Reblochon wouldn't be Reblochon without a PDO! Similarly, all Cantal cheeses are PDO and so on, it can't be any other way!

Preserving expertise.

Because not just anyone can make a PDO however they decide, all the steps of obtaining a PDO are strictly defined in a specification note which is tightly controlled by an independent certification organization.



Helping the economy of French territories.

PDO products boost economic activity in areas that are often limited in terms of agricultural production.

Total transparency.

With PDO, nothing is hidden; everything is clearly and unambiguously laid out in the specifications.

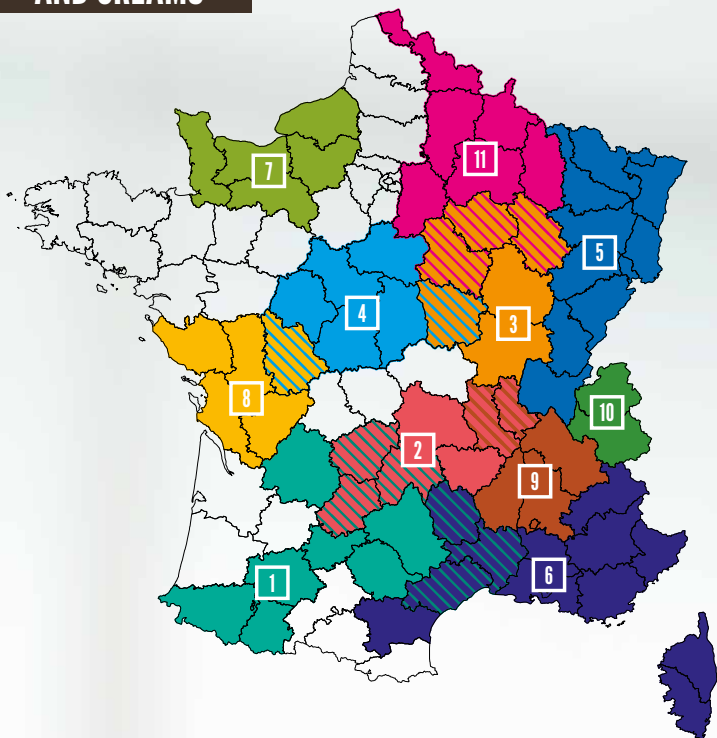
Diversity of flavors.

Choosing a cheese, butter or cream PDO is to choose among 50 products, all very diverse in their tastes, just like the richness of man and the “terroir” of each product. PDO products also promise not to all have a standardized taste.

11 REGIONS OF PRODUCTION

PDO CHEESES, BUTTERS

AND CREAMS



CHEESES, BUTTERS, CREAMS

P.D.O.
THE BEST PROOF OF
AUTHENTICITY

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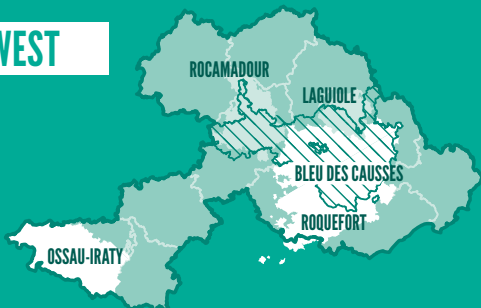
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THE SOUTH-WEST

PDO



Impressive landscapes, natural areas and wilderness, intense climatic variations: this region and its people give the impression of not having fully revealed themselves, of having retained an element of mystery, much like their cheese. They are all surrounded by legends that are told with no guarantee that any of them are true. The rest is left to the imagination. An amazing region.

REGIONAL TREASURES



Espelette peppers



Ossau-Iraty Valley



Valentré Bridge in Cahors

CUTTING TIPS

A cheese cut in the way it should be is even more appreciated and tasty!



Ossau-iraty



Laguiole

OSSAU-IRATY



ossau-iraty.fr

PDO SINCE 1980

3,466 TONS IN 2013



This thousand-year old ewe's milk cheese evolved from pastoral farming in the region. It was used as a currency in many 14th century sales or tenancy contracts, as cheese was the first source of revenue for shepherds. Its name echoes its origins in the valley of Ossau in Béarn and the Iraty massif in Basque country. This cheese keeps for a long time and is traditionally served with black cherry jam.

Perfect wine match: a sweet Jurançon, red Iroulégu.

DID YOU KNOW?

The first PDO for cheese was obtained by **Roquefort in 1925**. There was already concern at this time about preserving the designations of origin and guaranteeing the consumer that the cheese was from a defined geographical area.

ROCAMADOUR



aop-rocamadour.com

PDO SINCE 1996

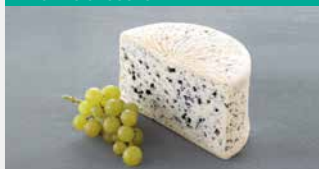
1,100 TONS IN 2013



This small, flat, round cheese is part of the “cabécous” family, which literally means “little goat” in the “Langue d’Oc” (a language that used to be spoken in Southern France). It was in fact called “cabécou de Rocamadour”; before the name was shortened quite simply to “Rocamadour”, a village situated in the centre of the Appellation area. This small, tasty, creamy treat is irresistible - thickly spread on a lightly toasted piece of bread, it’s a pure delight.

Perfect wine match: a Cahors.

BLEU DES CAUSSES



bleu-des-causses.com

PDO SINCE 1953

537 TONS IN 2013



This blue cheese is produced in Aveyron and in small quantities in Lozère. Made with cow’s milk, the curd is moulded then drained before the mould culture “Penicillium Roqueforti” is added in order to give it its characteristic blue interior. Matured for a minimum of 70 days, Bleu des Causses is full of character and is best served as a generous wedge.

Perfect wine match: a sweet Bergerac.

LAGUIOLE



fromage-laguiole.fr

PDO SINCE 1961

664 TONS IN 2013



This cheese which could weigh up to 50 kg, almost disappeared during the years of rural exodus before it obtained the AOC status. Since the 12th century, made with milk from cows reared on the Aubrac plateau, Laguiole is produced all year round and ripens for a minimum of four months. It keeps well and it becomes even tastier when matured for ten months.

Perfect wine match: a Marcillac.

ROQUEFORT



roquefort.fr

PDO SINCE 1925

16,898 TONS IN 2013

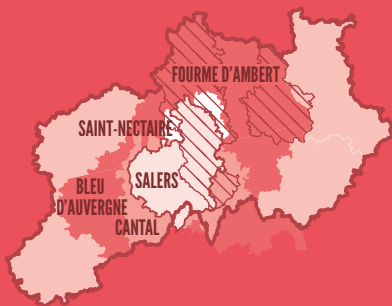


It was the first cheese to obtain the Controlled Designation in 1925. Made from ewe’s milk, Roquefort is a pillar of French culinary heritage. Legend has it that a shepherd, eager to follow his beloved, left his herd and his lunch, consisting of bread and curdled milk, in the Cambalou caves. When he returned the bread was mouldy and the milk had transformed into a bluish cheese. Roquefort was born!

Perfect wine match: a Montbazillac, a Banyuls, a sweet Bergerac.

AUVERGNE

PDO



Situated in the mountains, Auvergne is the land of wide open spaces formed over thousands of years by significant volcanic activity. Today, though the volcanoes are no longer active, the region and its people have maintained their strong traditions, especially those concerning cheeses, whose reputation exceeds the peaks.

REGIONAL TREASURES



Vulcania



Chain of Volcanic hills

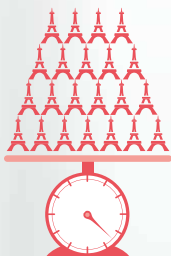


Salers's cows

DID YOU KNOW?

The weight of annual French production of PDO cheeses, butters and creams is equivalent to **22 Eiffel Towers:**
225,618 tons.

“PDO are just as much a part of French heritage as the Eiffel Tower”.



SAINT-NECTAIRE



fromage-aoc-st-nectaire.com

PDO SINCE 1955

13 270 TONS IN 2013



Well known for its soft and supple interior, this robust rustic cheese was introduced to the table of Louis XIV by Maréchal de la Ferté-Senneckerre. The Appellation zone, located in the heart of the famous Auvergne volcanic chain, is one of the smallest in France, although, one of the most famous. Matured for four to six weeks and with an orange or grayish rind, Saint-Nectaire never fails to make an impression.

Perfect wine match: a Côtes-d'Auvergne.

DID YOU KNOW?

PDO represent:

- **13,000 jobs** in processing and refining,
- **45,000 jobs** on dairy farms.

CANTAL



jaimelecantal.com

PDO SINCE 1956

13,718 TONS IN 2013

40 cm in diameter, 40 cm in height, 40 kg, it is the oldest cheese in the world! Its peculiarity is that it is pressed twice; the milk curds are pressed before being churned, salted and, finally moulded and pressed again. Depending on the time of ageing, three varieties are available on the market: young Cantal (one to two months), "entre deux" (three to six months) and "vieux" (over eight months). The latter may be recognized by the thickness of its crust and the color of its texture.

Perfect wine match: a red Gaillac.



FOURME D'AMBERT



fourme-ambert.com

PDO SINCE 1972

5,072 TONS IN 2013

Fourme d'Ambert was born in the Puy-de-Dôme mountain zone and hills of Livradois-Forez. Its history goes back to the Gaul druids. Matured for a month in cool, humid cellars, the cheese is pricked all over to aerate the interior and to allow blue mould to develop. Fourme d'Ambert is the mildest blue cheese.

Perfect wine match: a sweet white wine like Coteaux du Layon, a Muscat.



BLEU D'Auvergne



fromage-aop-bleu-auvergne.com

PDO SINCE 1975

5,083 TONS IN 2013

Bleu d'Auvergne would not have come to light were it not for Antoine Roussel, a young trainee pharmacist who left his native Auvergne to work in Rouen. It was here in 1854, that he perfected the art of the blue mould character of this cheese, a secret which is now handed on from producer to producer. A century and-a-half later, this blue cow's milk cheese is a must for those who like pronounced, aromatic flavours.

Perfect wine match: a sweet Jurançon, a Sainte-Croix du Mont.



SALERS



aop-salers.com

PDO SINCE 1961

1,399 TONS IN 2013

Unlike the neighbouring Cantal, Salers can only be produced from May to October. When clearly marked "Tradition Salers", the cheese is made exclusively from Salers cows's milk, while "Salers-Salers" denotes that milk from other breeds may have been used. Whatever the label, Salers remains exclusively a farm-made cheese.

Perfect wine match: a Côte-Rôtie.



BURGUNDY CHAMPAGNE PDO



To the north, Champagne and to the south, Burgundy, the eye is drawn towards the vast areas where the vine has taken root over thousands of years. In this region, man has retained some of its terrain for breeding. Walking along a plot of vineyards, it is not rare to wander near to meadows with grazing cows.

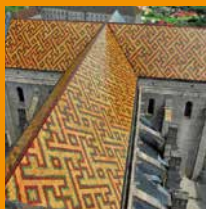
REGIONAL TREASURES



Charolaises goats



Troyes



Cathedral of Langres

ÉPOISSES



fromage-epoisses.com

PDO SINCE 1991

1,389 TONS IN 2013

Originating in the small village of Epoisses with thi natural red-orange colour, its taste is perfectly well-balanced and very savoury on the palate. Originally made by Cistercian monks, Epoisses is made with whole milk, slowly curdled then salted with dry salt. During its four weeks of maturation, it is washed with plain or salted water to which Marc de Bourgogne is gradually added.

Perfect wine match: a red Bourgogne Village, Irancy, Savigny-lès-Beaune.



BRESSE BUTTER AND CREAM



aoc-creme-beurre-bresse.com

PDO SINCE 2012

**970 TONS OF BUTTER AND
300 TONS OF CREAM IN 2013**

Bresse cream and butter derive from the natural region of the same name. The traditional butter churning makes it particularly soft, supple and light. In actual fact there are two PDO Bresse creams: one semi-thick, which is distinguished by its velvety softness; the other, thicker with a firmer consistency.



DID YOU KNOW?

Grazed pastures provide a net storage of **500 kg carbon / ha / year**. Work is estimated at **€ 600 / ha / year** for the non-market equivalent of a prairie's ecosystem services (carbon storage, water filtration, pollination, cultural services including landscape amenities), excluding production services.

MÂCONNAIS



PDO SINCE 2006
61 TONS IN 2013



Mâconnais was born near vineyards. It is a small cheese with a distinctive truncated shape, as it is made in a special mold and not turned until the end of the minimum ripening period. Obtained from a lactic curd type and ripened for at least 10 days, Mâconnais has a delicate and tasty interior. Its rind is ivory, beige or blue.

Perfect wine match: a white wine from Burgundy, red Macon, Beaujolais.

CHAUOURCE



fromage-chaource.fr

PDO SINCE 1970
2,505 TONS IN 2013



Named after a village in Aube, Chaource is perfect for those who like their cheese soft-ripened and creamy. Made with cow's milk, it is first moulded before salt is added, unmoulded and finally laid out to dry on rye straw mats or steel slats. Following fourteen days of ripening, its smooth crust develops a flowery rind and a creamy aroma.

Perfect wine match: a Bouzy, a rosé from Riceys, a Champagne.

LANGRES



fromagedelangres.com

PDO SINCE 1991
534 TONS IN 2013



How can one tell if Langres is already ripe? Simply by looking at the sunken shape (called "fontaine") formed on its surface. The deeper it is, the riper the cheese. This peculiar shape is intentional and it occurs during the ripening process where Langres cheese is never turned, causing the surface to fall slightly creating the perfect indent to pour a few drops of Champagne or Marc de Bourgogne for even greater enjoyment!

Perfect wine match: a Chardonnay.

CHAROLAIS



aoc-charolais.com

PDO SINCE 2010
46 TONS IN 2013



A rich cheese, Charolais is one of the biggest goat's cheese. It is produced from raw whole milk in an area of permanent grassland and farmland. Originally, Charolais cheese was dried in traditional cheese cages, known as "tézires" or "chazières". Charolais is also an exceptional mature cheese to be enjoyed without reserve.

Perfect wine match: a white Montagny wine.

THE LOIRE VALLEY

PDO



Amongst castles, rivers, vineyards and forests, herds provide their farmers with the milk to prepare delicious goat's cheese, as they have always done. They are a perfect match with the wines of the region. What could be more natural in the land of Rabelais, the famous storyteller of eating and drinking well?

REGIONAL TREASURES



Cathedral of Bourges



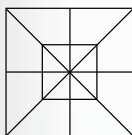
Loire valley



Chambord castle

CUTTING TIPS

A cheese cut in the way it should be is even more appreciated and tasty!



Valençay



Sainte-maure de Touraine

CHAVIGNOL



crottindechavignol.com

PDO SINCE 1976

809 TONS IN 2013



The most famous goat's cheese from the Berry area. Some people prefer it semi-dry, after around ten day's maturation; other prefer blue chavignol, *Penicillium* mould develops after a month or so, unveiling aromas of woody undergrowth. Nutty and hazelnut flavours develop when fully ripened. Ideal for the cheese-board, Chavignol is also perfect as a cooking ingredient, thinly sliced, grilled.

Perfect wine match: a white Sancerre.

DID YOU KNOW?

The share of milk collected in France used by dairy PDO is:

- 9.5 % cow's milk,
- 12.4 % goat's milk,
- 41.4 % sheep's milk.

SELLES-SUR-CHER



aop-sellessurcher.com

PDO SINCE 1975

963 TONS IN 2013



Made from raw and whole goat's milk, this truncated round cheese has been around for centuries. Hand-ladled into moulds, it is covered with a dusting of ash and salt. Ready to eat after a ten day ripening period, its rind develops a bluish mould after a few weeks. Its robust goat's cheese taste reveals undertones of hay from the Cher Valley, a goat's favorite meal!

Perfect wine match: a wine from Cheverny or Touraine.

SAINTE-MAURE DE TOURAINE



stemauredetouraine.fr

PDO SINCE 1990

1409 TONS IN 2013



French novelist Balzac referred to this cheese as early as 1841. It is easily recognised by the rye straw impaled in the cheese for ease of handling. These days, producers laser engrave the Appellation and producer ID number on the straw, to avoid counterfeiting. Covered with a combination of ash and salt, it is available soft, semi-ripe or ripe.

Perfect wine match: a Chinon, a white Touraine.

VALENÇAY



vins-fromages-valencay.com

PDO SINCE 1998

386 TONS IN 2013



According to history, Valençay was originally a tall pyramid-shaped cheese. Made from raw and whole milk, the cheese is salted once taken out of the mould and covered with ash, before maturing for a minimum of eleven days. When fresh, its texture is fine and creamy. Longer ripening makes it slightly crumbly.

Perfect wine match: a white, rosé or red Valençay.

POULIGNY SAINT-PIERRE



PDO SINCE 1972

310 TONS IN 2013



Pouligny-Saint-Pierre comes from the smallest Designation of Origin area located in the heart of Brenne's regional natural park. Its pyramid shape is thought to have been inspired by the clock tower of the Pouligny-Saint-Pierre church. Hand-moulded, then salted and matured for approximately ten days.

Perfect wine match: a Reuilly, a Sauvignon.

FRANCHE-COMTÉ ALSACE-LORRAINE

PDO



A “green lung” between Alsace and Lorraine, Munster Valley welcomes hikers, paragliding enthusiasts, climbers and food lovers who enjoy the star of the valley: Munster PDO. Franche-Comté, a land of contrasts with wooded landscapes shaped by water and a harsh climate, developed an ancestral tradition of social cooperation that served as the basis for the development of its cheeses. A destination for nature activities, it is a delight for hikers and sports lovers in both summer and winter.

REGIONAL TREASURES



Alsatian houses



Stanislas place in Nancy



Montbéliard cows

DID YOU KNOW?

Over 80% of PDO include a **strong presence of grass** in their specifications.

For 100% of PDO, at least 50% of the total feed ration for the herd must come from the geographical area.

MUNSTER



fromage-munster.com

PDO SINCE 1969

6,573 TONS IN 2013



Like many cheeses, Munster or Munster Gémomé was originally produced by monks; in fact, its name derives from the French word for monastery. Made from cow's milk in Lorraine, it is sometimes called “Gémomé”. Munster is also produced in Alsace. It is matured in damp cellars and washed every two days in brine. Although a cheeseboard would not be complete without it, Munster is also a versatile ingredient in quiches, omelettes or pies.

Perfect wine match: a Gewurztraminer, a Pinot gris.

DID YOU KNOW?

Almost **92 % of French people** consume PDO cheeses, butters and creams.

4.7 kg is the average annual amount of PDO cheeses purchased per household in France.

COMTÉ



comte.com

PDO SINCE 1958

52,764 TONS IN 2013



Made exclusively from raw milk from Montbéliarde or Simmental cows, this hard cheese is matured for a minimum of four months; some wheels mature for 18 or even 24 months. It takes an average of 450 liters of milk to make one wheel, and since the Middle Ages, producers from local villages have joined forces to pool their milk, thus creating a “fruitière” the equivalent of a cooperative today.

Perfect wine match: a white wine of Jura (vin jaune), a Champagne.

MORBIER



fromage-morbier.com

PDO SINCE 2000

9,054 TONS IN 2013



The distinctive feature of Morbier is his ash-black line. Farmers used to make their cheese in a two-stage process. The morning's milk curds were moulded and covered with a fine protective layer of ash. In the evening, they added curds from the second milking. Today the ash line is purely decorative, but it makes this soft and supple cheese truly unique.

Perfect wine match: a red (Poulsard) or white (Chardonnay) from Jura.

MONT D'OR



mont-dor.com

PDO SINCE 1981

5,050 TONS IN 2013



As soon as they are back from their summer holiday, Mont d'Or enthusiasts are on tenterhooks, waiting for the arrival of this seasonal cheese, also known as Vacherin du Haut-Doubs. Only sold from mid-September to mid-May, Mont d'Or comes in a spruce box, seemingly tightly packed as the rind appears to fold and wrinkle under the pressure. A star turn at the table, it can even be eaten with a dessert spoon!

Perfect wine match: a fruity white wine from Savoie, a white Côtes du Jura.

BLEU DE GEX



bleu-de-gex.com

PDO SINCE 1977

533 TONS IN 2013

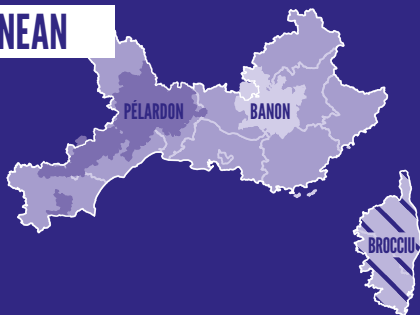


This little-known blue cheese made its debut in the French Royal Court in 1530 thanks to Charles Quint who was allegedly a devoted cheese enthusiast. Made from Montbéliarde or Simmental cow's milk, it is matured in cellars during which its interior becomes speckled with blue over the weeks. It is a mild cheese that is also ideal for a raclette.

Perfect wine match: a red wine from Jura, a Macvin.

THE MEDITERRANEAN

PDO



A vast sun-bathed territory, this region has long been a paradise for what is known as “the poor man’s cow”: the goat. From scrublands of the Gard to charming towns of Provence, they provide milk that enables the production of small pleasures called Banon and Pélardon. Though goats are also present in Corsica, it is the sheep that are one step ahead providing milk to make brocciu, an iconic product of the “Island of Beauty”.

REGIONAL TREASURES



Cévennes



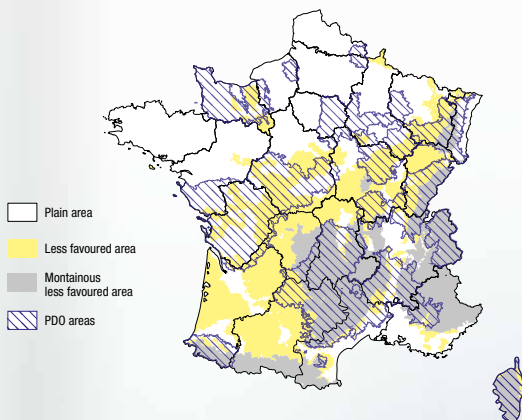
Corsican landscapes



Goats of Provence

DID YOU KNOW?

50% of PDO geographical areas are located in less-favored agricultural zones where other types of productions are impossible. PDO is a commitment for the present and for the future.



- Plain area
- Less favoured area
- Mountainous less favoured area
- PDO areas

DID YOU KNOW?

There are **2.8 direct jobs** to every 100,000 liters of milk processed for PDO compared to 1 job / 100 000 L for dairy France as a whole.

Dairy PDOs are real economic engines of rural areas, a source of non-relocatable and permanent jobs.

PÉLARDON



pelardon-aop.fr

PDO SINCE 2000

218 TONS IN 2013

Pelardou, péraldou, paraldon, péraldon, péraudon... this small goat's milk cheese from the Cévennes region has had numerous names over the years before finally settling on "Pélardon" at the end of the 19th century. Produced in scrublands and heathlands, under harsh weather conditions, this cheese has a unctuous texture when fresh, but hardens with age, revealing a relatively marked goaty taste. For a tasty snack, serve it warm on a slice of bread.

Perfect wine match: depending on cheese maturing.



BANON



banon-aoc.com

PDO SINCE 2003

62 TONS IN 2013

It is rumoured that this small goat's milk cheese was served to Roman emperors. It is one of the few goats milk cheeses produced following the soft curd technique developed by master cheese makers. Wrapped in chestnut leaves and tied with a raffia string ensures that it will not be spoiled by air and that it can be kept for several months.

Perfect wine match: some local wines and especially white wine from Coteaux de Pierrevet.



BROCCIU



aoc-brocciu.com

PDO SINCE 1998

415 TONS IN 2013

Rooted in the Corsican tradition of sheep rearing and cheesemaking, Brocciu's characteristic feature is that it is made from whey. The whey is traditionally heated in copper cauldrons. Whole ewe's milk is then added and the mixture is heated to 80° C. The resulting solid curds are mixed vigorously before moulding. Once cooled, Brocciu is ready to eat.

Perfect wine match: a Corsica rosé wine, a red Patrimonio.



NORMANDY

PDO



In this green-pastured region - traditionally planted with apple trees - where cows provide milk renowned for its richness, man has been developing an exceptional knowledge of dairy and cheese since the 10th century.

REGIONAL TREASURES



Mont-St-Michel



The Etretat cliffs



Normandy cows

DID YOU KNOW?

100% of PDO set **specific and collective expertise** in their specifications.

From the producer to the refiner, each link in the chain has **its own highly technical expertise.**

PDO sectors invest in **research, innovation and training** to ensure that this knowledge is passed down to future generations.

CAMEMBERT DE NORMANDIE



fromage-normandie.com

PDO SINCE 1983
5,112 TONS IN 2013



A certain Marie Harel, who lived in the small village of Camembert in the French department of Orne during the French revolution, is credited with inventing Camembert de Normandie - the most famous of French cheeses. Made from partially skimmed raw milk and ladled by hand, Camembert de Normandie is a soft-ripened, flowery rind cheese. Its wonderful strong and earthy aroma develops during ripening.

Perfect wine match: a Pays d'Auge cider, a white wine from Alsace, a brut Champagne.

DID YOU KNOW?

PDO, its serious stuff! To provide maximum guarantees to consumers, PDOs are monitored carefully and regularly.

95 tests are carried out per year on average for each cheese, butter and cream.

PONT-L'ÉVÊQUE



fromage-normandie.com

PDO SINCE 1972

2,431 TONS IN 2013



Originally produced by monks, Pont-l'Évêque is a washed or brushed rind, soft-ripened cheese made from whole or semi-skimmed milk. Either square or oblong, once removed from the mould, it is turned at least period, once a day. Its aroma starts to develop following a 45-day ripening and its white to orange rind (depending on whether it was washed or brushed).

Perfect wine match: a Domfront perry, a Chardonnay, a Japanese green tea.

NEUFCHÂTEL



neufchatel-aoc.org

PDO SINCE 1969

1,594 TONS IN 2013



Neufchâtel is the oldest Normandy cheese. Produced in the Bray region, it is a semi-skimmed soft cheese with a soft velvety rind. It is available in various shapes, ranging from a rectangular "brick", 100g square, cylinder shaped, "double bonde" (shaped rather like a Champagne cork), or in 200g or 600g "hearts". Its slightly downy, white rind and somewhat salty but creamy interior and milky taste are particularly enjoyable.

Perfect wine match: a Graves, a PDO Pays d'Auge cider.

LIVAROT



fromage-normandie.com

PDO SINCE 1975

1,059 TONS IN 2013



Livarot, from the Auge region, is a semi soft rind-washed cheese. Known in the 19th century as "the poor people's meat", it is a cheese with character, a strong aroma and a powerful taste, evocative of smoked meats. It is nicknamed the "Colonel" because of the five raffia strips that surround it and prevent the cheese from sinking. The raffia is made from reeds harvested in the surrounding lagoons, which are bundled into sheaves and dried.

Perfect wine match: a Pays d'Auge cider or a Calvados.

ISIGNY BUTTER AND CREAM



isigny-aop.com

PDO SINCE 1986

**5,159 TONS OF BUTTER AND
4,459 TONS OF CREAM IN 2013**



The area that qualifies for the Isigny Appellation follows the outline of the Veys Bay. This region is renowned for its very rich pastures, giving the local milk and cream their incomparable aroma and unique full smooth flavour. Isigny butter is made from cream and matured for at least 12 hours and is well known for its natural buttercup colour and hazelnut taste. The cream or "crème fraîche" is used extensively in Normandy cuisine.

POITOU CHARENTES PDO



Between land and sea, the Poitou-Charentes region is distinguished by a culinary heritage that leaves no palate indifferent. Even though raising goats dates back to before Roman colonization, the production of butter was only developed at the end of the 19th century after the phylloxera crisis had ravaged the vineyards and allowed for the development of dairy herds.

REGIONAL TREASURES



Fort-Boyard



The marais poitevin



The Futuroscope - Poitiers

DID YOU KNOW?

337 gastronomic steps open to the public on the PDO cheese road.

Every year, **700,000 visitors** follow various routes, taking their families to pass along this precious culinary culture, helping them discover the origin of the flavors, these tasty traditions and cheese expertise. Until you can get a closer look, travel around your plate and enjoy the immense variety of French PDO!



DID YOU KNOW?

430 processing or refining factories are involved in producing PDO.

CHABICHOU DU POITOU



chabichou-du-poitou.eu

PDO SINCE 1990

378 TONS IN 2013



Chabichou du Poitou is undisputedly the region's finest cheese. With its distinctive, gently tapered cylinder shape (or "bonde"), it is soft and creamy when fresh, becoming increasingly aromatic and crumbly as it matures. Its production area covers a limited zone that corresponds to the limestone plateau of Haut Poitou.

Perfect wine match: a Sauvignon from Haut-Poitou, a wine from Charente, a Pineau des Charentes.

CHARENTES-POITOU BUTTER



aupaysdubonbeurre.org

PDO SINCE 1979

24,049 TONS IN 2013



Charentes-Poitou butter is served in most top of the line restaurants in France, most often packed in miniature straw baskets. Produced since 1888, it is pale in colour and available unsalted or slightly salted. Its texture is particularly delicate and has a slight hazelnut taste, rendering it unique. It is also available in rolls and small rectangular packets.

TASTING TIPS

To enjoy your PDO cheese even more, and discover its intricacies, your choice of bread is important.

Traditional country-style bread for all types of PDO cheeses, from mild to more full-bodied.

Sesame baguette for bloomy-rind cheeses (Brie de Meaux, Camembert de Normandie).

Granary bread for cooked pressed cheeses (Beaufort, Comté).

Rye bread for strong PDO cheeses.

White bread goes well with blue cheeses.

THE SOUTH-EAST

PDO



In a land of contrasts and history whose common denominator is the environmental quality of rural areas, Rhône-Alpes' PDO are a wonderful source to delight the taste buds and preserve its gastronomic heritage.

REGIONAL TREASURES



Forez



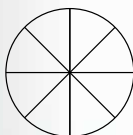
The high plateau of Vercors



Region of Picodon

CUTTING TIPS

A cheese cut in the way it should be is even more appreciated and tasty!



Rigotte, picodon



Bleu du Vercors Sassenage

TASTING TIPS

To enjoy all the flavors of PDO cheese, pay special attention to the temperature at which you serve it.

Remember to take it out of the fridge **2 hours before eating**.

Blue cheeses are even more delicious served at a temperature of **between 16 and 18°C**.

DID YOU KNOW?

Inherently natural foods, **cheeses have undeniable health benefits.** The cheese flora interacts well with the intestinal microbiota, while grass grazed on by cows favorably alters the fatty acid profile of the cheeses.

PICODON



picodon-aop.fr

PDO SINCE 1983

482 TONS IN 2013



Picodon is a small goat's cheese. Farmers in Ardèche and Drôme fought for its survival, now it's a French Designation of Origin cheese. Picodon cheeses are often sold on trays as consumers choose their Picodon in the same way they would their fruit - according to ripeness or ripening called the "Dieulefit method". Their aroma is of stony ground, warm hay and something elusive - some say the shepherd's love for his craft is reflected in this cheese.

Perfect wine match: a wine from Drôme or the Ardèche.

BLEU DU VERCORS SASSENAGE



bleudivercors-sassenage.fr

PDO SINCE 1998

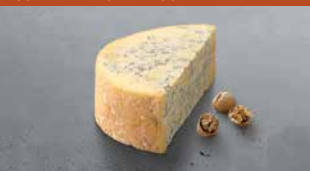
287 TONS IN 2013



This cheese would have disappeared had the Vercors not become such a busy touristic area. Thankfully a handful of producers are committed to its unusual method of production, which mixes the evening's milk - heated then cooled - with the following morning's milk. A blue mould develops during the ripening process which gives it a sweet and supple veined interior.

Perfect wine match: a Clairette de Die, a Chatillon en Diois.

FOURME DE MONTBRISON



fourme-de-montbrison.fr

PDO SINCE 1972

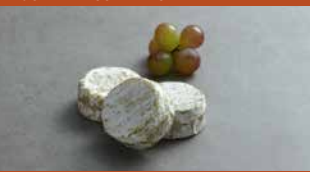
498 TONS IN 2013



Fourme de Montbrison, with its easily recognized orange rind, is a cow's milk cheese from Haut Forez. Since then it has stood the test of time, firmly anchored in the Forez region, with its hot summers and harsh winters. Its remarkably fine blue-veined interior is unusual in that it is salted in its entirety and then drained on sprucewood racks for a minimum of six days.

Perfect wine match: a Chardonnay from Urfé or a Côtes du forez.

RIGOTTE DE CONDRIEU



rigottedeconddrieu.fr

PDO SINCE 2009

78 TONS IN 2013

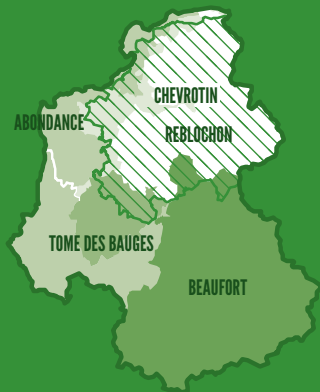


This little goat's cheese is made with raw whole milk. After ten days, it has a beautiful ivory colored rind, a soft, melting texture with delicate aromas of hazelnut. It has been made on the slopes of Pilat since the 19th century. This cheese takes its name from its association with "rigotte" coming from the term "Rigol" or "rigot" referring to the Pilat small streams sweeping down to the valleys of Condrieu.

Perfect wine match: a white St Joseph AOC, a Condrieu AOC.

SAVOY

PDO



In this region of mountains and pastures, from time immemorial, cheeses have been made by farmers who once laid down the foundations of an agro-pastoral system. Today, everything has been preserved, the farmers are proud of their herds and their cheeses are unanimously appreciated and recognized well beyond the valleys.

REGIONAL TREASURES



Wild daffodils



Lake Bourget



Tarine cows

DID YOU KNOW?

1,532,000 sheep,
583,000 goats and
800,580 cows

roam pastures throughout France
to produce its PDO cheeses.



BEAUFORT



fromage-beaufort.com

PDO SINCE 1968

4,900 TONS IN 2013



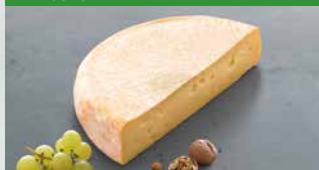
Why Beaufort wheels have a concave heel? After moulding in linen cheese-cloth, this cheese is pressed into a beechwood mould which gives it its characteristic shape. Summer Beaufort ("été") is produced between June and the end of October, when cows graze in mountain pastures. Beaufort "Chalet d'Alpage" is made twice a day in mountain chalets above an altitude of 1,500 meters, using milk from a single herd and made with traditional know-how.

Perfect wine match: a Chignin Bergeron, a white wine of Arbois.

DID YOU KNOW?

The turnover of PDO / RDO reached nearly **€1.8 billion** in manufacturing and refining output, or **0.3% of sales** of mass consumption products made by French dairy companies.

REBLOCHON



reblochon.fr

PDO SINCE 1958

15,538 TONS IN 2013



Green or red... is the colour of the casein medallion affixed on the cheese rind. A green for the on-farm made, using the milk from a single herd. A red tag for cheese was made in factories or co-operatives with milk brought in by several producers. Made exclusively with raw milk from mountain cows fed grass in summer and hay in winter, the cheeses are covered with a spruce disk and cellar-ripened for fifteen days.

Perfect wine match: a Jacquère, a Mondeuse.

CHEVROTIN



chevrotin-aop.fr

PDO SINCE 2002

65 TONS IN 2013



Chevrotin is an exclusively raw milk, farm-made cheese. Its production is unique for a goat's milk cheese. Goats and bovine herds cohabit happily in the region and both cheeses are often ripened in the same cellars. While production is small, each producer's know-how ensures Chevrotin's supple texture and complex aromatic bouquet will delight even the most jaded of palates.

Perfect wine match: a Chasselas of Ripaille, a Jacquère, a Roussette.

ABONDANCE



fromageabondance.fr

PDO SINCE 1990

2,512 TONS IN 2013



There's nothing wrong with an abundance of riches and Abondance, with its supple texture, will not be a disappointment. Originally produced by monks, it is now made exclusively in the Haute-Savoie area with raw milk collected twice a day. Wrapped in cloth and pressed for twenty-four hours before salting, it is aged for 100 days, when it is regularly scrubbed with salt water and turned over. It is known for its slightly bitter hazelnut taste.

Perfect wine match: a Chasselas, a Gamay.

TOME DES BAUGES



tome-des-bauges.com

PDO SINCE 2002

907 TONS IN 2013



Some say that the word "Tomme", originally spelled with two "m", dropped an "m" because the word "Toma" in Savoyard dialect meant "a cheese made in mountain meadows". Created in the 1930s by local producers using traditional methods, this semi-hard cheese is proud both of its "terroir", the Massif of Bauges, and of the fruity aromas that develop while it matures on spruce wood planks for a period of at least five weeks.

Perfect wine match: a Roussette, a Mondeuse.

THE NORTH-EAST

PDO



In the land of large expanses of grain fields and beetroot, cheeses have managed to emerge winning as tasty ambassadors. Their names are Brie de Melun, Brie de Meaux and Maroilles. These strong cheeses stand their ground in their size and strength, showing that this part of France also has a place when it comes to talking about a love of food.

REGIONAL TREASURES



Saint-Michel's Abbey



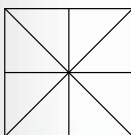
Castle of Vaux-le-Vicomte



Cows in Brie

CUTTING TIPS

A cheese cut in the way it should be is even more appreciated and tasty!



Maroilles



Brie de Meaux and brie de Melun

TASTING TIPS

Serve cheese with a sweet note, it is the guaranteed way to discover all the flavors it contains:

- **fig jam** for goat's cheese,
- **apricot/cumin** with a Camembert de Normandie or possibly Epoisses,
- **black cherries** for sheep's cheeses like Ossau-Iraty,
- **quince paste** for hard cheeses.

DID YOU KNOW?

The French PDO are widely acclaimed abroad:

13,400 tons of PDO dairy products are exported every year.

MAROILLES



maroilles-infos.com

PDO SINCE 1976

4,132 TONS IN 2013



First made in the 10th century by a monk from the Maroilles Abbey, Maroilles is produced in Thiérache, an RDO zone straddling both the Nord and Aisne departments. Regarded as the king of Northern cheeses, it takes three to five weeks to ripen, depending on its size. Regular brushing and washing in brine will determine its quality and result in its wonderful natural orange rind, its unusual flavour and distinctive aromas. For a milder Maroilles, “the smaller the cheese, the milder its taste”.

Perfect wine match: a cider from Thiérache, a Lalande de Pommerol or a beer.

BRIE DE MELUN



briedemeauxetdemelun.fr

PDO SINCE 1980

247 TONS IN 2013



One does not have to be a cheese expert to tell the difference between Brie de Meaux and Brie de Melun; all is needed

is to compare their size and colour. They may be related, but Brie de Melun's rind is more colourful and it is at least 10 centimeters smaller than its cousin! If tasted blindly, remember that Brie de Melun is fruitier and stronger, with a slight hazelnut taste.

Perfect wine match: a Gaillac (red wine from south-west).

BRIE DE MEAUX



briedemeauxetdemelun.fr

PDO SINCE 1980

6,173 TONS IN 2013

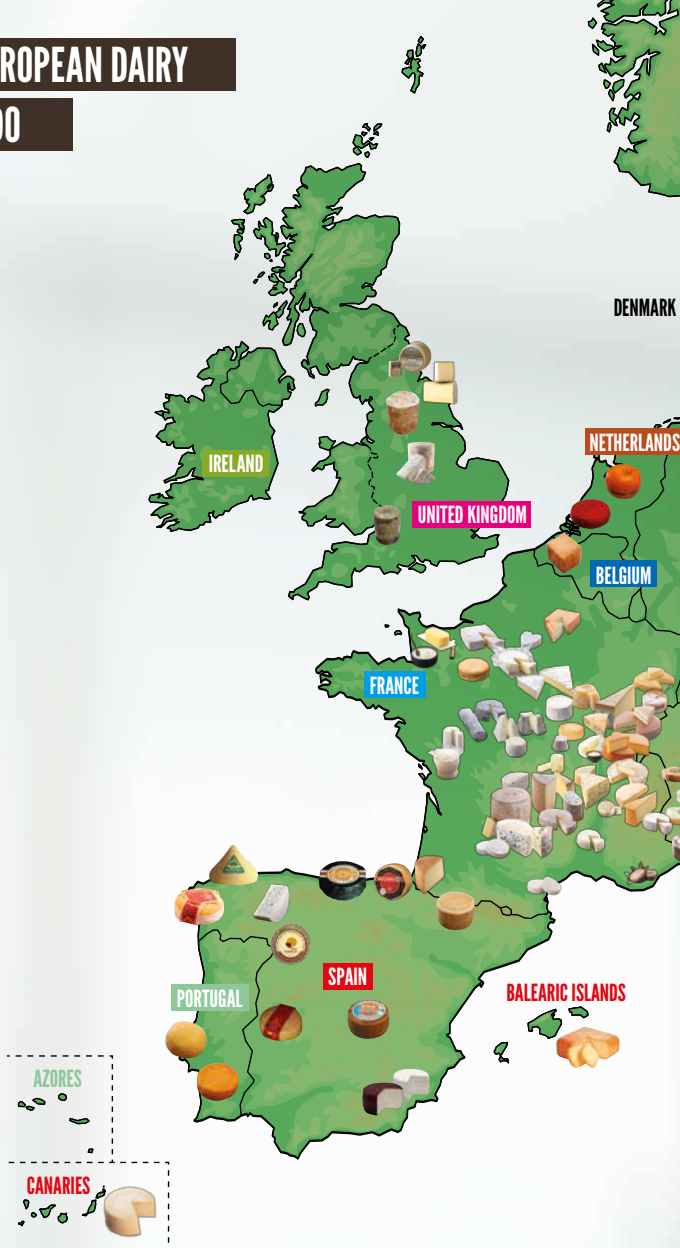


No stranger to the cheeseboard, Brie de Meaux was crowned “King of Cheeses” at a dinner organised by Talleyrand at the Vienna Congress in 1815. Because of its impressive weight and size, it is rarely seen whole, except at cheese shops where it is displayed on a straw mat. Its crust encloses a velvety and supple pale yellow interior.

Perfect wine match: a Givry (wine from Burgundy).

EUROPEAN DAIRY

PDO



GERMANY

4 designations including • Allgäuer emmentaler
• Altenburger ziegenkäse

AUSTRIA

6 designations including • Tiroler alpkäs
• Vorarlberger alpkäse

BELGIUM

2 designations : • Beurre des Ardennes
• Fromage de Herve

SPAIN

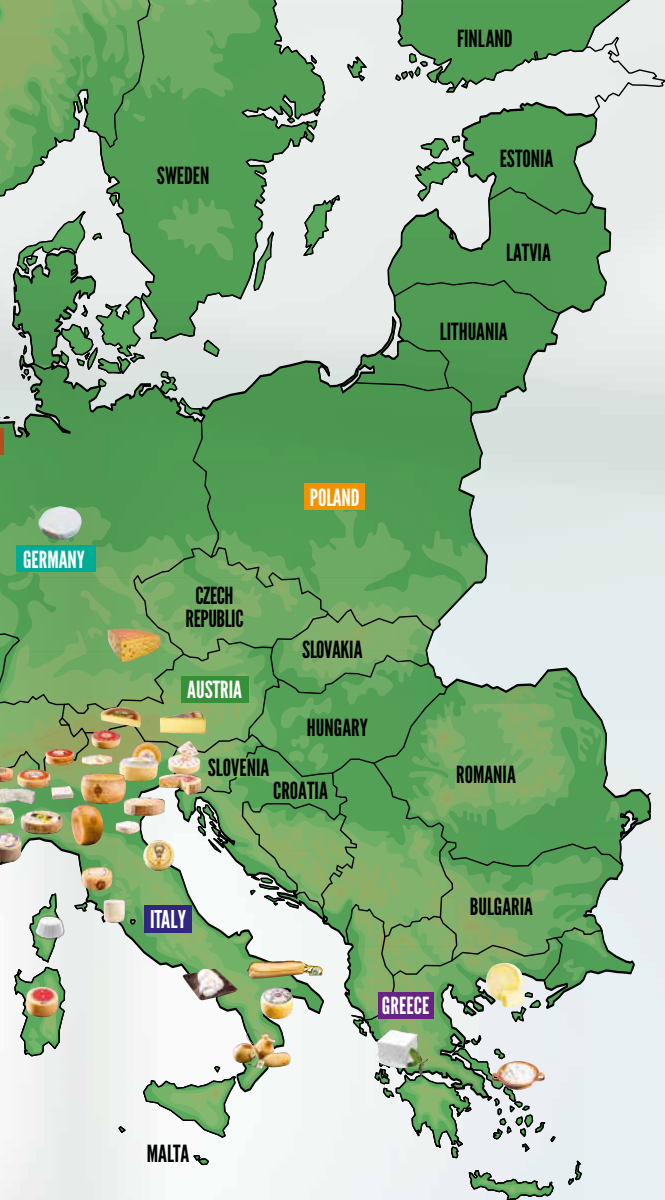
26 designations including • Cabrales • Queso manchego • Roncal

FRANCE

50 designations including • Beurre Charentes-Poitou
• Cantal • Chavignol • Comté • Crème d'Isigny
• Reblochon • Roquefort • Saint-Nectaire

GREECE

21 designations including • Feta • Kasseri • Kopanisti



IRELAND

1 designation : • Imokilly regato

ITALY

46 designations including • Gorgonzola
• Grana padano • Parmigiano reggiano
• Mozzarella di buffala campana

NETHERLANDS

4 designations including • Noord-hollandse gouda • Noord-hollandse eddammer

POLAND

3 designations including • Bryndza podhalańska • Oscypek

PORTUGAL

12 designations including • Queijo de azeitao
• Queijo de nisa

UNITED KINGDOM

12 designations including • West country farmhouse cheddar cheese • White stilton cheese

CNAOL

CNAOL is an association representing all “ODGs”, associations that defend and manage the interests of French Protected Designation of Origin dairy products. 45 cheeses, 3 butters and 2 creams carry a PDO label in France.

This equates to 225,618 tons of products sold in 2013, representing about 15% of ripened cheeses. The role of CNAOL is to defend and promote the dairy Designation of Origin. CNAOL also has an important mission in consulting, representing and defending the “ODGs” in French, European and global entities. Thus, CNAOL works heavily alongside oriGIn (The International Geographical Indication Network): the world association for the defense of products with a geographical indication (PDO + PGI).



CNIEL

The French Dairy Inter-branch Organization is the umbrella organization that brings together producers and milk processors to decide on and conduct all collective actions in the service of the dairy sector. CNIEL, established in 1973, is a private-law association which represents, through its three member bodies (producers, cooperatives and processors), all of the French dairy industry players.

Its main tasks are to:

- facilitate relations between producers and processors,
- coordinate research programmes
- promote a positive image of milk and dairy products to consumers.



PAIRINGS WITH DRINKS

Discover the French terroirs with PDO and veer away from the beaten track, going beyond just wine matches.

BUBBLES: CHAMPAGNE OR CIDER

Just like the regional pairing of cider and **bloomy-rind cheeses**. In this case, choose a sweet or semi-dry cider to give a sweet fullness, or let yourself be surprised by tasting the Champagne Blanc de blancs.

Soft cheeses with washed rind: dry cider or rosé Champagnes and dry Champagnes.

Hard cheeses: dry cider, or even extra-dry, or old Champagnes.

Uncooked pressed cheeses: semi-dry or sweet ciders or old Champagnes.

Blue cheeses: soft ciders high in sugar or rosé, semi-dry Champagnes.

BEERS

Beer foam plays on the texture of cheese and the aromas of wheat and yeast that complement each other perfectly with those of the cheeses.

Fresh cheese with wheat beers or light lagers which are not very bitter.

Bloomy-rind cheese with light lagers for the milder ones, and amber beers for the more mature ones.

Washed-rind cheese with dark or amber beers with character, or strong lagers preferably from the same region.

Hard cheese with dry and fruity lagers for young cheese and bitter lager with a higher alcohol content for more mature and stronger cheeses.

Uncooked pressed cheeses with amber or dark beers, fruity rather than bitter.

Blue cheese with dark and amber ales, preferably fuller and syrupy.

Goat cheese with wheat beer or light lager for the freshest. Tasty or lightly roasted amber lagers for semi-dry and dry goat's cheeses.

JUICES AND DILUTED FRUIT DRINKS

Here are some surprising pairings, but appreciated by all, especially children!

Grape juice and all cheeses.

Bloomy-rind or washed-rind cheeses with apple juice.

Blue cheeses with pear, prune or apricot nectars.

Hard or uncooked pressed cheeses with cherry, blueberry or blackcurrant juice and fruit drinks.

For **fresh cheeses**, try with strawberry, raspberry, red currant or cranberry juice.

For **goat's cheese**, try honey or lavender drinks and tomato juice or gazpacho for more mature goat's cheeses.

For more information on PDO, as well as recipes, ideas and tips,
visit www.fromages-aop.com

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www.fromages-aop.com



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P.D.O.

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