A.O.C. Cheeses, Butter and Cream from the Regions of France

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Appellation d'Origine Contrôlée

INAO. 259
Normandie Country

Camembert de Normandie

During the French revolution, in a little village called Camembert in the Auge region, one of the most popular of the AOC cheeses was born. Napoleon III, a great cheese lover, had it served at the Tuileries palace. Made from raw milk and moulded in a ball, its streaked, velvety rind is tinged with red. It has a nutty and well-seasoned taste.

Pont l'Évêque

Known as far back as 1230 in Rouman de la Rose by a certain Angelet, Pont l'Évêque owes its name to a small town situated in the heart of the Auge Valley. Washed or brushed, it has a yellow-orange coloured rind and a mild, generous flavour. From monastic origins, this renowned cheese owes its success to its characteristically distinctive taste. In 1993, the Pont l'Évêque was awarded the AOC designation.

Livarot

Known as early as the middle of the 12th century, its taste and quality are earned. It is the name of 'worker's meat' or 'colonel' thanks to its 5 surrounding stripes. High in flavour, honest in taste.

Neufchâtel

Made since 1814, Neufchâtel is one of the most famous cheeses in Normandy. Its origins date back to 1035. It is a semi-hard cow's milk cheese with a white rind and a mild, smooth, buttery taste. The rind is typically washed with a dilute solution of milk, water, and salt to create a distinctive white rind.

Selles-sur-Cher

Powdered with wood ashes, this little delight is made from full fat goat's milk. Its delicate goat aroma and its nutty, melting flavour are reminiscent of the region's goat cheese tradition. The cheese is a fine balance between softness and structure, with a smooth texture and a rich, buttery taste.

St-Maure de Touraine

Creamy and smooth, the cheese is named after the town of St-Maure de Touraine, where it has been made for centuries. It has a rich, buttery texture and a slightly tangy, goat-like aroma. The cheese is aged for several months, allowing its flavour to develop.

Berry and Touraine Country

Crottin de Chavignol

From the Côte de Loire, this small cheese is made from goat's milk and aged for six months. It has a delicate, fresh, and buttery taste with a hint of fruitiness.

Pouligny Saint-Pierre

This cheese is made from cow's milk and aged for a minimum of 12 months. It has a nutty, buttery, and slightly sharp taste with a smooth texture.

Roquefort

This cheese is made from ewe's milk and aged for at least six months. It has a deep blue-grey rind and a pungent, spicy aroma.

Bleu des Causses

This cheese is made from cow's milk and aged for at least six months. It has a deep blue-grey rind and a pungent, spicy aroma.

Rouergue, Causses and Cévennes Country

Roquefort

Since Charlemagne made it his favourite cheese, its reputation has understandably crossed borders. Made in roquefort caves and ventilated naturally by the 'neufchâtel', Roquefort matures in conditions that are biologically unique in the world. The cool and humid air allows this cheese to develop its own ash, deep blue-grey rind and a pungent, spicy aroma.

Picodon

In the eastern Pyrenees, the Picodon is a semi-hard, cow's milk cheese with a unique taste. It is aged for at least three months, during which time it develops a sharp, tangy flavour.

Péladon

This cheese is made from sheep's milk and aged for at least six months. It has a deep blue-grey rind and a pungent, spicy aroma.

Valençay

This cheese is made from cow's milk and aged for a minimum of six months. It has a creamy, buttery texture with a slightly salty, tangy flavour.

Rocamadour

This cheese is made from sheep's milk and aged for at least six months. It has a deep blue-grey rind and a pungent, spicy aroma.

The biginy region, situated in Normandie, next to the Cotentin and Bessin areas, has been renowned for centuries for the excellent quality of its butter and cream production. The region benefits from regular dizzels and from mild temperatures due to the sea's influence: these geographic and climatic characteristics bring unique qualities to the biginy butter and cream.

Cheese from Cow's milk

Butter and cream from Isigny

This cheese from Berry made from goat's milk is presented in the form of a truncated pyramid and is named after the town of Sainte-Maure de Touraine. It has a soft texture which melts in the mouth and gives aroma of goat.

The Laguiole, which is pronounced 'lואי', reflects the characteristics of its region. A solid cheese with a bulb marked on its rind, an emblem of its Appellation, contains a soft centre with a subtle, milky flavour. At one time it was produced in 'burets' on the high plateau of Aubrac. The methods used by the 'carriers', masters of cheese making, are still used today.

The Ardeche, the goat has always been considered the sole milk-producing animal. However, as the milk dries up in the winter, it is necessary to find a way to conserve the milk; hence, the Pélardon was born. It can be consumed at various stages of the maturation process. It has a caprine flavour, which develops with maturation.

Cheese from Cow's milk

Cheese from Goat's milk

Cheese from Sheep's milk

**Auvergne Country**

**Cantal**
A cheese which dates back 2000 years, it is the oldest of cheeses. The Cantal has a multitude of flavours evoking a multitude of pleasures. 1 to 2 months of maturation give the fresh Cantal a mild, creamy texture associated with the region’s high pastures and the taste is reminiscent of high pastures. After 6 months, the mature Cantal has a taste full of character.

**Salers**
A territorial brother of the Cantal, it is produced in the rich, volcanic pastureland of Haute Auvergne. It takes its name from the medieval city of Salers, which stands at an altitude of 930 metres in the heart of the Cantal mountain range. Produced solely in the summer when the stock is put out to pasture, it owes its unforgettable character and bouquet to diverse pastureland and wild plants.

**Saint-Nectaire**
Eclamning its fame at the table of Louis XIV by the Marshal of France Henri de la Ferté-Senanque, the Saint-Nectaire has been produced for centuries. Its creamy texture and flavour come from the rich pasture land of Monts-Dore, a volcanic region with an altitude of 1000 metres.

**Bleu d’Auvergne**
It was a countryman from Auvergne who discovered, without realising it, this famous Bleu d’Auvergne. He mixed the curds with some mould which he found growing on his rye bread, and the Bleu d’Auvergne was born. After 4 weeks of maturation in cool aerated caves, the Bleu d’Auvergne with its creamy and powerful taste is ready for consumption.

**La Fourme d’Ambert**
Its origins date back to Druid times when cult practices were carried out at Pierre sur Haute. The Hautes Chaumes in the mountains of Forez have long been its main place of origin. Nowadays, its region of production has expanded. In a characteristic cylindrical shape, its veined appearance makes it easily recognisable. Its fruity flavour makes it one of the milder blue cheeses.

**La Fourme de Montbrison**

**Brie, Champagne and Bourgogne Country**

**Brie de Meaux**
Originating in the Jouarre Abbey, its flavour led to Talleyrand proclaiming it the king of cheeses at a congress in Vienna in 1814. 25 litres of milk are needed to make one Brie de Meaux. It is moulded by hand with the help of a 'Brie bucket' a large kind of skimming ladle. It has a nutty and creamy flavour.

**Brie de Melun**
Valued since time immemorial, at one time one could hear the street sellers crying out 'Brie cheese, the louder I cry, the less I’ll deliver.' After slowly fermenting, it is moulded in a 'pocket' a type of large ladle, and salted exclusively with dry salt then refined for a long time. A strong bouquet and a long lasting flavour are a characteristic of this cheese.

**Chaource**
Already known in the 14th century, Marguerite de Bourgogne demanded that it be served at her table. It takes its name from a town in the wet Champagne region. It can be consumed young (acidulous taste) and gains in character as it matures. It has a colourful, velvety rind.

**Langres**
A song sung by the Dominicans of Langres, composed in the middle of the 18th century, mentions the cheese of 'Langres'. However, its origins, without a doubt, are more ancient. Its washed, supple rind of a yellow-orange to red-brown colour becomes hollow during the maturation process which forms a dip in which the marc de Bourgogne or Champagne is placed. It has a pronounced flavour.

**Epoisses**
Made during the 16th century by the Cistercian monks of Epoisses, it was proclaimed to be the 'King of Cheeses' by Brillat Savarin. The bright brick-red colour of its rind is washed with marc de Bourgogne for at least 28 days and it is a symbol of Bourgogne.
Thierache Country

Maroilles

It was the monks from Maroilles Abbey who, a thousand years ago, invented the marvel of Maroilles. It is produced and matured solely in Thierache. Brushed and washed many times, its red is a wonderful orange-red colour. It is a cheese with a spicy bouquet and a distinctive flavour.

Basque and Bearn Country

Ossau-Iraty

The fruit of a thousand-year-old pastoral tradition, Ossau-Iraty evokes by its name alone, a vast mountain territory, from the Ossau Valley in Bearn to the Iraty forest in Bearn country. During its more than three months production process, this cheese is given careful attention with will result in its subtle and refined taste.

Savoie Country

Reblochon

A cheese made in the high Savoie valleys, the whole cheese which weighs around 40 kilos, at one time provided a substantial food reserve during the long and harsh winter months. Produced in high mountain chalets and in village cheese dairy, its flavour with its various, subtle aromas is sumptuous. It bears a blue casing plaque and its concave heel is characteristic of this cheese.

Alsace, Voges and Lorraine Country

Munster or Munster Géromé

Munster was invented during the 7th century by the monks in the Munster Valley in order to conserve the milk and feed the population. Since that time, this cheese with a washed rind and an orange-yellow colour, has been produced with a fine and creamy flavour. This generous cheese can be found in various shapes to suit the tastes of different gourmets whether be slightly matured or fully matured.

Jura Mountains Country

Comté

Bleu de Gex

This time-honoured cheese that originated in the mountains, is still made in village cooperatives called from their traditional methods. The Comté is a full flavoured cheese which owes its flavour to months of maturation (a minimum of 4 months) and its many aromas to the natural flora of the mountains.

Mont D’Or ou Vacherin du Haut-Doubs

Morbier

Created by farmers in the Mont d’Or mountain range, it is a product of the mountains which is made in the winter when the cows return to their barns after long summer months grazing on the high pastures of the Jura. Enveloped in bark from Sapin wood trees, you can even eat it with a spoon, its texture is so creamy.

Savoy Country

Beaufort

A cheese made from the Abondance Valley, a valley in Chablais, Haute-Savoie, which is located between Lake Geneva and the Saint-Jean d’Aulps. Abondance originated around the 14th century under the impulsion of the monks from the Abondance Abbey, who selected the Abondance race. The whole cheese weights between 7 to 12 kg with a concave heel and it is made from raw, full fat milk, refined for at least 3 months in humid, cool cellars. It has a fresh and delicate nutty flavour.

Charentes Poitou Country

Chabichou du Poitou

The Charentes-Poitou Butter

Proclaimed 'the best cheese in France' by Rabelais, it takes its name from 'chevrier', which means 'goat' in Arabic, following the defeat of the Saracens in Poitiers in 732. Certain Moors left behind by their army became stockbreeders. It is moulded by ladle in truncated moulds that give it its distinctive shape. A mild goat's milk flavour.

Corsica Country

Brocciu

A unique product with a distinctive flavour for the island. A refined palette, the Brocciu is a cheese made from sheep. It is produced in Corsica. Its traditional stollen-wring cheesemaking and cheese-making has flourished for years. Made from sheep milk and foco goats and an amount of sheep and foco-goat’s milk, it can be consumed fresh or matured. It is above all a fragrant cheese, which will transport you to the maquis of Corsica.