



This white mould goats milk cheese from the Poitou-Charentes region of France has a soft, fragile texture with savoury & slightly earthy flavours.

## Key Facts

**Origin:** Poitou-Charentes, France

**Milk:** Goat

**Rennet Type:** Animal rennet

**Style:** Surface ripened

**Classification:** Artisan

**Shelf Life:** 7 - 10 days

**Goes well with:** Sauvignon Blanc including Sancerre, Chenin Blanc, dry Rosé, Champagne

**Similar cheeses:** Mothais sur feuille, Holy Goat La Luna

## Details

Chabichou du Poitou (shabby-shoe du pwa-two) is AOP protected, produced in only three departments of Haut Poitou: Deux Sevres, west of Vienne, and the north part of Charente.

Noticeable by it's tapered cylinder shape "une bonde", and a wrinkly white rind. With notes of citrus and grass while still young; as it ages, Chabichou will develop more nutty and mushroom flavours.

## Dietary

**Ingredients:** Pasteurised goat's milk, salt, cultures, animal rennet, vegetable ash.

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