



TOMME DE CHEVRE

Tomme de Chevre is a smooth, semi hard goat milk cheese from France's Basque region. It has a distinctly nutty flavour and lingering caramel sweetness.

Key Facts

Origin: Midi-Pyénées region, France

Milk: Goat

Rennet Type: Animal rennet

Style: Semi-hard

Classification: Artisan

Shelf Life: 7-10 days, this product is cut to order

Goes well with: [Pinot Noir](#), dry Rosé, [full-bodied Chardonnay](#)

Similar cheeses: Tomme de brebis chevre, Ossau-Iraty, Curfew

Details

Tomme de Chevre is an artisanal goat's milk cheese made in the Pyrennees region of France, right at the spanish border

Tomme de Chèvre is a moist, white uncooked pressed cheese with a brown grey and redish rind. Made from full-fat milk, the cheese casts out a strong goaty smell with flavours reminiscent of fruits and hazelnut.

A little history about Agour

Hailing from the Basque region near the border between France and Spain, this sheep's milk cheese has ancient roots and is a key part of the Basque culture. There is scientific evidence that Ossau Iraty was one of the first cheeses made thousands of years ago in the beautiful Pyrenees. Today, Maison Agour continues the tradition, with a mild, grassy version, Agour had the honor of winning a coveted 'best in show' at the World Cheese Awards in 2006 as well as countless other accolades.

Dietary

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

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