



TOMME DE BREBIS CHEVRE

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

Key Facts

Origin: Midi-Pyrénées region, France

Milk: Goat and Sheep

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 chevre agour, Ossau iraty, Napoleon

Details

Tomme de chevre brebis is a smooth, semi-hard cheese with distinctly nutty flavours and lingering caramel sweetness. Its earthy, aromatic rind is typical of ewe's and goat's milk cheeses made in the Pyrénées. The floral aftertaste is reminiscent of the pastures of wildflowers and fresh grass in the region.

A little history about Tomme de chevre Brebis

Sheep and goat cheese in tall format: the delicateness of the sheep milk and the personality of the goat milk. The result is a very soft paste. Silver medal in World Cheese Awards 2016.

This product is airfreight to keep the best quality of this cheese, his shelf life is extremely court this why we prefer airfreigh this product.

Dietary

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

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