

# Banon



Banon is a cheese made from whole raw goat's milk. It is matured while wrapped in brown chestnut leaves and tied with natural raffia. Under the leaves Banon is bronze in colour and has a soft, creamy texture. Banon comes from Haute-Provence, a dry med-mountain region with sparse and poor vegetation. The goats eat on the hills and produce rich, scented milk. There is written evidence of Banon being served on noble tables in the region as far back as the Middle Ages. More recently, the dictionary from 1840 includes a definition of Banon cheese. At that time peasants stored the cheese in chestnut leaves to preserve them for longer. They were then sold at Banon market, one of the biggest in the region and which has given the designation its name.



CHEESER  
GOAT'S MILK



YEAR OF LABELLING  
2003

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## KEY FIGURES

**24**

Milk producers

**18**

Farmhouse producers

**3**

Production plants

**87**

Tons marketed in 2020

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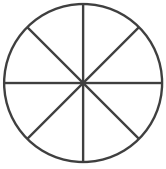
SITE WEB DE L'APPELLATION :

[www.banon-aoc.com](http://www.banon-aoc.com)



## Cutting

## Breads



Seeded baguette  
Vienna bread  
Traditional baguette  
Fruit bread



## Food pairings

Alcohol abuse is harmful to your health.  
Drink in moderation.

Paired with white wines from the hillside territory of  
Pierrevert, Côtes de Provence and Côtes du Lubéron



## Appearance

When the leaves are removed, the cheese has a bronze colour



## Texture

Soft, creamy texture



## Smell

Animal and plant notes



## Taste

Mix of soft and strong flavours