

Chavignol



This is without doubt the most famous goat cheese from the Berry. Everyone can find a level of ripening that suits them. Some people prefer it demi-sec, when it has been aged for about ten days, whereas after about a month Penicillium appears and gives it flavours of the undergrowth. When it is very dry, flavours of hazelnuts and other nuts emerge. It is a splendid addition to a cheese cheeseboard but also makes for a fine treat as an apéritif paired with a glass of white Sancerre, which comes from the same region and, together, they form a blissful union! It is also used very frequently in cooking, as it can be chopped or used on a gratin.



CHEESER
GOAT'S
MILK



YEAR OF LABELLING
1976

KEY FIGURES

68

Milk producers

33

Farmhouse producers

1

Cheesemaking plants

3

Maturing plants

897

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.crottindechavignol.com



Breads

Seeded baguette
Vienna bread
Traditional baguette
Fruit bread



Food pairings

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

White Sancerre is a native of the same region as Chavignol and the couple make for a blissful union. You can also pair this cheese with other white wines from Centre-Val de Loire or a light red.