

# Chevrotin



An exclusively farmhouse cheese, this is made with raw milk using a technique that is unique for goat cheese. It is entirely hand-made using milk from a single herd of local breeds (Alpine and Chèvre de Savoie). While its production is confidential, the skill of each producer ensures that there is a great aromatic diversity to the designation, with each Chevrotin being different. With its creamy texture, which is unusual for goat cheese, Chevrotin has a taste that people either love or loathe.



CHEESER  
GOAT'S MILK



YEAR OF LABELLING  
2002

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## KEY FIGURES

**23**

Milk producers

**23**

Farmhouse producers

**5**

Maturing plant

**68**

Tons marketed in 2020

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SITE WEB DE L'APPELLATION :

[www.chevrotin-aop.fr](http://www.chevrotin-aop.fr)



## Breads

Seeded baguette  
Vienna bread



## Food pairings

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

Traditional baguette  
Fruit bread

Loire red wine  
Burgundy red wine  
Burgundy dry white wine  
Loire dry white wine  
Botanical spirits  
Anise-flavoured spirits  
Brut Normandy cider  
Dry white Corsican wine