

# Laguiole



It is astonishing to think that a cheese that can weigh up to fifty kilos almost became extinct during the years of rural exodus just before it secured Controlled Designation of Origin status. Fortunately, a cooperative worked valiantly to ensure that this pressed uncooked cheese that has been made since the 12th century was not forgotten. It is made with whole and raw milk from cows bred on the Aubrac plateau and is produced all year round before being ripened for at least four months. It is regarded as a cheese that keeps well and it is even better after ten months of maturing. At its first production stage, the hard pressed curd known as Tome fraîche de l'Aubrac is known to be used in Aligot de l'Aubrac, a mashed potato-based dish.



CHEESER  
COW'S MILK



YEAR OF LABELLING  
1961

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## KEY FIGURES

**74**

Milk producers

**5**

Farmhouse producers

**2**

Production plants

**630**

Tons marketed in 2020

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SITE WEB DE L'APPELLATION :  
[www.fromage-laguiole.fr](http://www.fromage-laguiole.fr)



# Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Brut champagne  
Dark beer  
Peated Islay whisky  
Jura red wine  
Loire red wine  
Bordeaux red wine  
Champagne red wine  
Demi-sec Champagne  
Lager  
Rosé Champagne



## Appearance

A large cheese weighing around 50kg. When cut it has a nice regular rind and a yellow paste reflecting the richness and floral diversity of the Aubrac region



## Texture

Firm, supple and creamy



## Smell

Depending on the stage of maturing, it can have milky, buttery, cut fresh grass or dried fruits notes.



## Taste

Laguiole is made from whole raw milk and melts in the mouth. It is a natural and vibrant cheese whose flavours evolve as it ages. The milky and buttery notes of yellow Laguiole (4 months) give way to fruity and grassy notes before, after 1 year, notes more typical of extended ripening emerge.