

Pélardon



Pélardou, Péraldou, Paraldon, Péraldon, Péraudon – this small cheese made from the milk Cévennes and Languedoc Garrigues sheep was known by a variety of names before Pélardon definitively took hold in the late 19th century. Each Pélardon is unique thanks to each producer's individual know-how and the richness and diversity of the herd's food. But one constant is the fine and yielding texture and the delicate and balanced taste with floral, goat and plant flavours and often a touch of hazelnut. After 11 days it acquires a nice cream-coloured rind, sometimes speckled with white and or blue layer of mould. As it ages more, the rind darkens and develops a more pronounced goat taste.



CHEESER
GOAT'S MILK



YEAR OF LABELLING
2001

KEY FIGURES

66

Milk producers

51

Farmhouse producers

2

Production plants

1

Maturing plants

263

Tons marketed in 2020

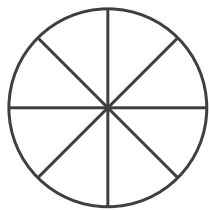
SITE WEB DE L'APPELLATION :

www.pelardon-aop.fr





Cutting



Appearance

Pélardon is a small puck-shaped cheese with rounded edges. It should have a diameter of 6 to 7cm after 11 days maturing. It should be between 2.2 to 2.7cm tall.



Texture

At 11 days the texture should be fine and yielding. It can also be creamy.



Smell

At 11 days Pélardon has a slight hint of goat – not too strong but discernible.



Taste

At 11 days Pélardon is young and its flavours fluctuate with the seasons. Its taste can cover three ranges: plant flavours (green plants, dry plants, undergrowth, floral, etc.), animal flavours (shepherd, goat, etc.) and milky flavours (butter, milk, acid whey, cream, etc.). When more mature, its taste becomes sharper without being tangy.