

Picodon



Picodon is a small goat cheese whose name rings out loud. It started as a humble dairy offering on the tables of the most modest farmers, where the grass was not thick enough to feed the cows; but now it reigns as one of the greatest French products with Protected Designations of Origins. Picodon is shaped like a small, unpretentious puck and the secrets of how to make it have been passed down through the ages by people without ever getting lost. Whether its merits or whispered by farmers and championed by authorities keen to safeguard their region's economic survival, Picodon has conquered everyone's hearts in Ardèche and Drôme. Often presented on a cheeseboard at varying degrees of maturing, or matured using the "Dieulefit method", you can pick your favourite Picodon as you do with fruit. They the taste of craggy rocks, fragrant hay and a little subtle something that evokes the goatherder. The particular story that comes with each one is always to be savoured with the same amount of cheer as the cheese itself.



CHEESER
GOAT'S MILK



YEAR OF LABELLING
1983

KEY FIGURES

149

Milk producers

77

Farmhouse producers

6

Production plants

3

Maturing plants

538

Tons marketed per year



Cutting

