

Rigotte de Condrieu



Rigotte de Condrieu is a small goat cheese made from whole raw milk. After ten days it has a nice ivory-coloured rind and a tender and yielding paste with delicate hazelnut flavours. Rigotte de Condrieu has been made on the slopes of the Pilat mountains since the 19th century. This cheese's name derives from the term "rigol" or "rigot", which refers to the small Pilat streams running through the valleys and Condrieu, which used to be the main marketplace for the cheese.



CHEESER
GOAT'S
MILK



YEAR OF LABELLING
2009

KEY FIGURES

19

Milk producers

13

Farmhouse producers

1

Production plants

71

Tons marketed in 2020

SITE WEB DE L'APPELLATION :



Cutting



Breads



Food pairings



Seeded baguette
Vienna bread
Traditional baguette
Fruit bread

Alcohol abuse is harmful to your health.

Drink in moderation.

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