

Sainte-Maure de Touraine



Balzac cited this cheese in 1841. It can be easily recognised by the length of straw that runs through its middle, a legacy of the practice that was used historically to stop the cheese from breaking apart. For a long time counterfeiters circulated imitations, so Sainte-Maure-de-Touraine producers now use a laser to engrave the Designation's name and the maker's identification number on the straw. It is rolled in charcoal ash blended with salt and, depending on the maturing time, is available moist, semi-ripened or ripened.



CHEESER
GOAT'S
MILK



YEAR OF LABELLING
1990

KEY FIGURES

118

Milk producers

31

Farmhouse producers

6

Cheesemaking plant

1

Maturing plant

1825

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.stemauredetouraine.fr



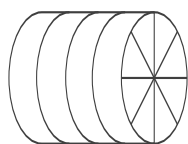
Cutting



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
Strawberry juice or syrup





Appearance

Distinctive cylindrical shape. Fine, clear, white-to-ivory coloured even paste.

Texture

Creamy texture that becomes drier and crumbly as it ages