



PAXTON & WHITFIELD
LONDON CHEESEMONGERS. EST. 1797

SELLES SUR CHER

A naturally rinded cheese from the Loire Valley with a dense texture and a pleasant lemony tang.



PLU: 420

Sold as:	Each	Organic:	No
Category:	Continental Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of France	Pasteurisation:	Unpasteurised
Region:	Loire	Rennet:	Traditional
Approx weight:	150 g	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Sweet and nutty
Rec. Drink:	Rose de Provence	Rind:	Blue moulds
		Own Milk:	No

Commentary

Selles sur Cher is named after the region where it was first commercialised - the Loir-et-Cher. The area of production of the cheese now comprises of a group of regions south of the Loire River where the climate is mild. These are: Sologne, Touraine and Champagne Berrichone. These areas are renowned for their sandy terrain and clay, which when mixed with the mild climate, gives the hay particular characteristics which flavour the milk of the goats that consume it, and therefore the cheese. Originally the cheese was produced for family consumption, and is still produced in the shape of a flat, bevelled disk.

Selles sur Cher was one of the first cheeses to gain a protected status in 1975, which was then modified in 1980. The Protected Designation of Origin (PDO) of the cheese guarantees the region of production and traditional techniques used to make it. After the cheeses have been made, they are then matured for three weeks in a dry cellar.

The interior of the Selles sur Cher is fine textured, succulent and velvety. It has an aroma of walnuts and the flavour is also nutty but with a hint of lemon and salt followed by a mellow sweetness. Like many of the goats' milk cheeses from the Loire, it goes well with dry white wines made from the Sauvignon grape such as Sancerre, and local red wines such as Valençay or Chinon.

Our Côte de Duras White is a perfect match for Selles sur Cher.

Technical Specification

Ingredients: Goats' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Hardy, Fromagerie Hardy 5 Rue de l'ancienne gare, 41 130 Chatillon sur Cher

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1240kJ
	(kcal)	299kcal
Fat		25.0g
of which	saturates	19.0g
Carbohydrates		0.5g
of which	sugars	0.5g
Protein		18.0g
Salt		1.7g