

GEORGELET BUCHETTE

PLU: 1607

Sold as:	Each	Type of Milk:	Goat
Category:	Continental Goat - Soft (NHR)	Pasteurisation:	Unpasteurised
Country:	Made in France	Rennet:	Traditional
Region:	Villemain	Flavour:	Creamy
Approx weight:	180g	Rind:	White bloomy

Commentary

This raw milk, classic log shaped goat's cheese is produced by master cheese maker Paul Georgelet in Poitou Charentes. With a dense, rich paste and a light fluffy rind, this goats cheese has a pleasing floral quality and a subtle citrus freshness.

Paul Georgelet learned to make cheese from his mother, grandmother and women in the village where he's from and is proud of the fact that he learned everything by watching rather than through formal training. Today he farms over 80 hectares of land, growing grass, barley and oats to feed his 500 goat strong herd. He firmly believes in the idea of 'pitchfork to fork' and that growing his own feed is key to ensuring quality.

Paul Georgelet makes a variety of different styles of goats cheeses, from Chabichou de Poitou to Mothais sur Feuille, each of which is made with high quality raw milk from his own farm. Every cheese is made by hand, gently ladling the curd, in very small batches.

It's fair to say that these cheeses are made and selected with flavour in mind rather than beauty. The delicate snowy geotrichum rind can become speckled with blue and green spots which are perfectly safe to eat and are a sign of an artisan cheese.

Technical Specification

Ingredients: Goats Milk (Milk), Rennet, Salt, Charcoal

Place of provenance: Made in France

Allergens: Milk

Storage: Store refridgerated

Instructions for use:

Supplied by: Ugalait, 6 Route de la Caille, 79110 Villemain, France