



## VALENCAY

Said to be the shape of the bell in the village of Valencay, this cheese has a lemony tang & creamy texture.

### PLU: 441

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:	250 g	Style:	Mould Ripened
Accreditation:	PDO	Flavour:	Creamy and citrus
Rec. Drink:	Menetou Salon	Rind:	Blue moulds
		Own Milk:	No

## Commentary

Valencay takes its name from the area within the Indre department around which it is produced. It has a muddled history with there being two main theories as to how it got its distinctive shape. The first says that the cheese was formed in the shape of a truncated pyramid in order to celebrate the return of Napoleon from his campaigns in Egypt. The second says that its shape was in imitation of the bell in the village of Valencay.

Valencay is a protected cheese, with PDO status (protected Designation of Origin). This means that it can only be produced in a limited geographical area, in this case, across the department of Indre and in a few communes of the bordering departments too; Cher, Indre-et-Loire and the Loir-et-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.

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