

PERSILLE DE TIGNES



CODE	46815
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Goat's milk Cow's milk
WEIGHT	1 kg

Cheese made with raw goat's milk and cow's milk produced in Savoie

DESCRIPTION	The Persillé de Tignes, also known as Tignard, is a cheese made with raw goat's milk (80%) and cow's milk (20%), with an uncooked pressed paste. It is produced in Villaroger near Tignes in the Tarentaise Valley in Savoie
APPEARANCE	The Persillé de Tignes is a rustic cheese with a chalky texture that takes the shape of a cylinder about ten centimeters in diameter and about fifteen centimeters in height. The color of the rind varies from gray to dark ochre, gray, brown, with sometimes small greenish to bluish spots when it reaches an exceptional aging period. As it ages, the rind becomes thicker, crumbly, and irregular. On the other hand, the paste is white, chalky, and melts in the mouth
TASTE	Tart and salty taste. Conversely, as it ages, the cheese develops a slightly peppery, cave-like, undergrowth, and fruity flavor with hints of vanilla
MATURING	At least 70 days
PRODUCER	Fromagerie Joseph Paccard - Manigod Haute-Savoie - France
OUR SELECTION	Another peculiarity of this cheese is that the paste, contrary to what one might believe based on its name (Persillé actually means 'blue cheese'), is not necessarily blue-veined. The presence of molds is a phenomenon that may or may not occur during maturation
CURIOSITY	It's an extremely ancient cheese: indeed, it seems that even Charlemagne could taste it at the home of the Bishop of Moustiers while crossing the Alps, and he was so fascinated by it that he brought some with him to the court of Aachen
SUGGESTIONS	Ideal with a fresh, quaffable red wine such as a fruity Gamay. For the bread, we suggest a sourdough bread baked on stone