

The value of tradition

In the Sancerre area, goat breeding is a tradition which dates back to the 16th century.

At that time, most farms which had vineyards also raised goats.

The goat, also called the "poor man's cow", because it's not hard to please with several sorts of food, brought milk and cheese every day, which represented an extra income.

At the end of the 19th century, the European phylloxera infestation forced the removal of the sick vines, providing plots of land perfectly suited for grazing, as the pastures were excellent. The goat milk production then spread to the "Champagne Berrichonne", "Pays Fort" and "Val de Loire".

Around 1900, the first refiners set up their business, and thanks to the newly created railway line between Paris and Nevers, they could sell cheese on the markets of the capital city.

It's difficult to know exactly when the word "Crottin de Chavignol" appeared.

It was first seen in 1829, when a tax and land register inspector in the Cher department, wrote in the column "goat": "their milk is not good to make butter, but with it, delicious cheese is made : in the Sancerrois region, it's known under the name of "Crottins de Chavignolles".

The origin of that name comes from the word "crot", used in the Berry area, for a small oil lamp (made from clay) the winemakers used to light their cellar with, and the goatherds used to light their barn with, at milking time.

The Crottin de Chavignol has been recognized as an appellation (AOP) since 1976.

CHAVIGNOL

The passion fruit

The women and men who have been making the "Chavignol" with pride and methodic care for several centuries, gave it its generous and friendly character.

Soon after the milking, the milk is slightly pressurized. It coagulates during a 48 hour period.

The quality of coagulation and pre-draining on cloth gives the

"Chavignol" such a characteristic texture.

The curd is then moulded into perforated moulds and turned over.

It is removed from the moulds and salted before maturing.

The aspect, the texture and the intensity of its aromas, depend on the maturing of the "Chavignol"

AOP Chavignol

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www.crottindechavignol.com



CHAVIGNOL, THE GREATEST "CROTTIN" OF ALL



young
soft, melts
in the mouth

bluish
savory
character

mature
strong
flavour

cortex 02 48 69 70 00 - Pôle Graphie - Imprimé sur papier issu des forêts gérées durablement - Crédit photo : Cofine / Zoom Studio / Stockphoto E. Vanakhoon / Fotolia link.



CHAVIGNOL

A whole chain of production

The well-being of goats, the care that breeders bring to them and a local food, guarantee a quality milk. The Chavignol goat cheese then made according to the rule book, will be able to reveal all its uniqueness. Milk producers, cheese makers and refiners sign up for a "unique" Chavignol, rich in flavours.

CHAVIGNOL

The taste of "terroir"

The Crottin de Chavignol is exclusively made with fresh and whole goat's milk. It's covered with a natural rind, white or blue. Its white or ivory texture is firm and smooth. The Chavignol goat cheese AOP must be aged for at least 10 days. It offers a range of varying flavours depending on its maturing stage. Young, it gives off a light goat flavour with a slightly floral and perfectly balanced taste. A bit older, the Crottin de Chavignol is then covered with blue penicillium, and you will discover mushroom and forest floor aromas. Mature, the Chavignol reveals walnut and hazelnut flavours. Even more mature, and kept in stoneware pots, the Chavignol called "repassé" will surprise you with its strength and its creamy texture.

In the centre of France, between the River Loire, the hills of Pays Fort and the plain of Berry, the AOP production zone of the Crottin de Chavignol consists of a great part of the Cher department and it goes further to the Nièvre and the Loiret departments.

CHAVIGNOL

Multiple flavours and opportunities!

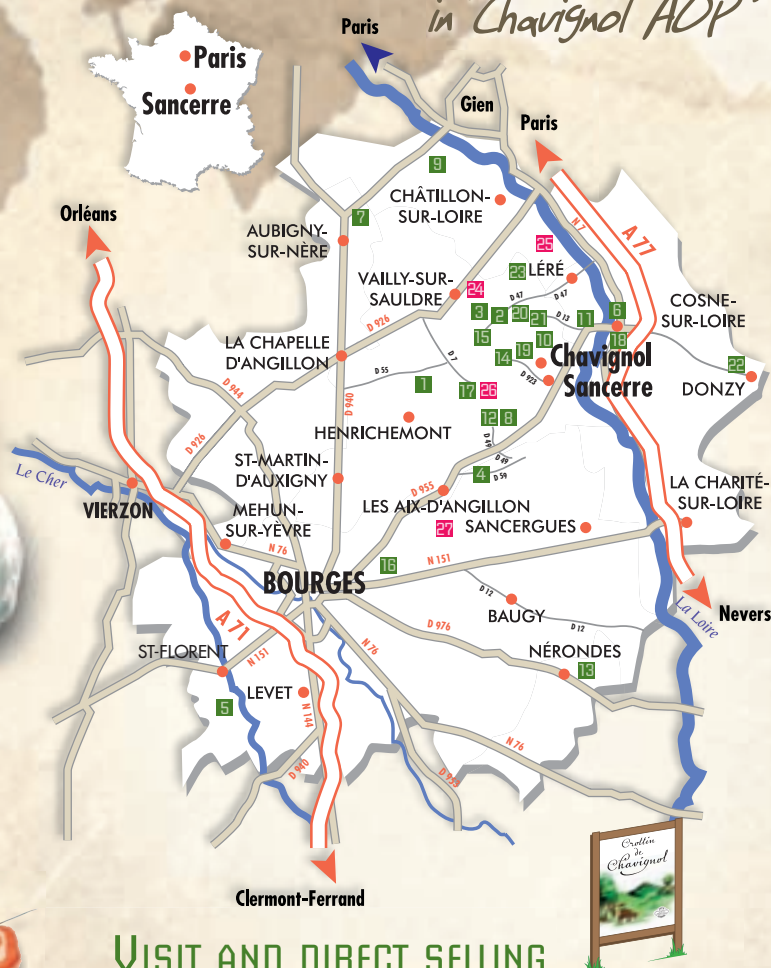
You can enjoy it at the end of a meal or with an "aperitif", but also in a lot of recipes as "canapés de saumon à la Chavignolaise", "courgettes and Chavignol cake"... It's best appreciated with a wine from the Centre Loire area. It's best paired with a Sancerre wine.

Enjoy your visit!

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.

LIST OF THE DAIRIES

in "Chavignol AOP"



VISIT AND DIRECT SELLING

- 1 BAILLY Jean-Mary**
Les Genièvres - 18250 LA CHAPELOTTE
Tél. 02 48 26 72 78 - Every day 8 a.m - 8 p.m
- 2 BAILLY Blain**
Les Cerceaux - 18240 SAVIGNY-EN-SANCERRE
Tél. 02 48 72 13 26
Every day 7 a.m - 1 p.m / 5 p.m - 7.30 p.m
- 3 BAILLY Béatrice**
La Maréchalerie - 18240 SAVIGNY-EN-SANCERRE
Tél. 02 48 72 51 27 ou 06 09 91 91 22
Every day 9 a.m - 7 p.m
- 4 BLAIN Rémy**
Domaine de la Route - 18250 HUMBUGNY
Tél. 02 48 69 58 19
From Monday to Saturday 8 a.m - 7 p.m
- 5 BROCHERET Jean-Paul**
Le Tureau - 18400 PRIMELLES
Tél. 02 48 68 03 69
Every morning 7 a.m - 1 p.m
- 6 CANTIN Philippe**
Ferme du vieux champ
58440 LA CELLE-SUR-LOIRE
Tél. 03 86 26 00 57
Every day 9 a.m - 12 / 2.30 p.m - 7 p.m
Closed on Sunday afternoon
- 7 COUET et Fils**
Romecrot - 18410 ARGENT-SUR-SAUOIRE
Tél. 02 48 73 60 40
From Monday to Friday 7 a.m - 12,
On Tuesday & Thursday 12 - 6.30 p.m
On Saturday 11.30 a.m - 3 p.m
Closed on Sunday
- 8 CUSTODIO Philippe**
Chèverrie de la Tour
18250 NEUVY-DEUX-CLOCHERS
Tél. 02 48 79 43 38 - From Monday to
Saturday
8 a.m - 12 / 3 p.m - 7 p.m - On Sunday &
Bank Holidays 8 a.m - 12 / 5.30 p.m - 7 p.m

- 9 DELESTRE Gilles**
Le Grand Bardelet - 45500 POUILLY-LES-GIENS
Tél. 02 38 67 29 24
From February 1st to November 15th
every day 8.30 a.m - 12.30 / 2.30 p.m - 7 p.m
Closed on Tuesday
- 10 DUBOIS-BOULAY**
18300 CHAVIGNOL - Tél. 02 48 54 15 69
All year long from Monday to Friday 7 a.m -
12 / 1.30 p.m - 6.30 p.m
And at weekends from March to November 1st
9.30 a.m - 12 / 3 p.m - 6 p.m
- 11 DURAND Jacques**
Rognon - 18240 BOULLERET
Tél. 02 48 72 34 97
Every day 8 a.m - 7 p.m
Closed on Sunday afternoon
- 12 FOURRICHON Hubert**
Ferme des Ânes
18250 NEUVY-DEUX-CLOCHERS
Tél. 02 48 79 06 10
Every day 8 a.m - 7 p.m
- 13 GITTON Véronique et Pascal**
Milly - 18350 NÉRONDES
Tél. 02 48 26 17 28 - From Monday to Saturday
8 a.m - 12 / 2 p.m - 6.30 p.m
On Sunday 8 a.m - 12 / 2.30 p.m - 6.30 p.m
- 14 GODON Patricia**
Ferme des Chapotons
18300 MENETOU-RATÉL
Tél. 02 48 79 36 38 - On Monday 9 a.m - 12 /
2 a.m - 7 p.m - From Tuesday to Sunday 9 a.m -
12 / 3 p.m - 7 p.m
From the end of November to the end of March,
closing time : 5 p.m
- 15 LEGRAS-GUILLOT Magali et Dominique**
La Brissauderie - 18260 JARS
Tél. 02 48 58 70 89
Every day 8.30 a.m - 12 / 2 p.m - 6.30 p.m
- 16 LEPOUTRE Fabrice**
La Fringale - 18390 ST-MICHEL-DE-VOLANGIS
Tél. 02 48 69 49 50
From mid-February to mid-October, From Monday
to Saturday 7 a.m - 12 / 3 p.m - 7.30 p.m
On Sunday 4.30 p.m / 7.30 p.m
- 17 MAURICE Maryvonne**
La Motte - 18300 SENS-BEAUJEU
Tél. 02 48 79 03 56
Every day 9 a.m - 12 / 2 p.m - 7 p.m
- 18 MELET Emmanuel**
Ferme de Port Aubry
58200 COSNE-SUR-LOIRE
Tél. 03 86 26 63 61 - From Monday to Saturday
9 a.m - 12 / 3 p.m - 7 p.m
On Sunday and Bank Holidays 9 a.m -
12 / 4 p.m - 6 p.m
- 19 NAUDET-BOSTOEN**
Ferme de Saint-Louis - Saint-Louis
18300 SURY-EN-VAUX
Tél. 02 48 79 31 66
Every morning 9 a.m - 12
Saturday afternoon 3 p.m - 6 p.m
Closed on Thursday and Sunday afternoon
Only reservation for the other afternoon
- 20 PEAUTRE Christian**
Capri-Mâmes
Le Chef de vau - 18260 ASSIGNY
Tél. 02 48 73 72 33
Every day 8 a.m - 1 p.m / 5 p.m - 7.30 p.m
- 21 PEROT Laurent**
Les Feulards
18240 SAVIGNY-EN-SANCERRE
Tél. 02 48 72 13 07 ou 02 48 72 14 66
From Monday to Saturday 8.30 a.m - 12 /
2.30 p.m - 7.30 p.m
On Sunday and Bank Holidays 8.30 a.m -
12 / 5.30 p.m - 7.30 p.m
- 22 VAVON Jean-François**
La Grande Brosse - 58220 DONZY
Tél. 03 86 26 29 02
From April to October,
every day 5 p.m - 7.30 p.m
From November to March, from Tuesday
to Sunday 5 p.m - 7 p.m
- 23 WEST Pierre**
Chevaise - 18260 SURY-ES-BOIS
Tél. 02 48 73 88 42
Every day 9 a.m - 12 / 5 p.m - 7 p.m
- 24 DESRIAUX Michel**
Grande Rue
18260 VAILLY-SUR-SAUOIRE
Tél. 02 48 73 79 16
Every day 8 a.m - 12.30 / 3.30 p.m -
7 p.m - Closed on Sunday afternoon
and Monday afternoon
- 25 FOUCHER Sylvie**
Les Carrés, 18240 BELLEVILLE/LOIRE
Tél. 02 48 72 64 54
Every day 8 a.m - 9 p.m
- 26 SAUNOIS Sylvie et GRESSIN Jacky**
La Busardière, 18300 SENS BEAUJEU
Tél. 02 48 79 06 81
- 27 Laiterie Triballat**
18220 Rians, Tél. 02 48 66 22 00
On Monday 1.15 p.m - 5.15 p.m
From Tuesday to Friday 9.30 a.m - 12.30 /
1.15 p.m - 5.15 p.m
On Saturday 8 a.m - 12.30

DIRECT SELLING

AND ALSO,
Selling to professionals only

Fromagerie Pasdeloup
Maltaveme, 58150 TRACY/LOIRE
Tél. 03 86 26 11 69

Laiterie de Feux
Les Loges, 18300 FEUX
Tél. 02 48 66 02 64