

PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

SAINT-NECTAIRE LAITIER PAILLON



ORIGIN & STORY

The Saint-Nectaire Laitier's cousin is made in the **dairy** using the milk from the surrounding farms in the PDO area. It extends from the regions of Puy de Dôme, Cantal and Massif du Sancy and is one of the **smallest** PDO production areas in France: 1,800 km², located exclusively in the mountains on volcanic land.

We have been producing it ever since it began, in our mountain dairy of Saint-Nectaire. It is the only Saint-Nectaire made in Saint-Nectaire.

PRODUCT DESCRIPTION

It receives the same care as its cousin namely: **regular washing, rubbing and turning** over which gives it its consistency in both visual appearance and taste.

Its stand-out feature lies in the ripening process which is the same as that of the Saint-Nectaire Fermier Excellence: for a minimum of 5 weeks in our cellars on rye straw.

Being pasteurised, this cheese is appreciated by the less **experienced** eager to discover the typical features of our Auvergne land. The Paillon has a **more fragrant** taste than an ordinary Laitier yet less typical than its sidekick Fermier, slight notes of **hazelnut and straw** appear in the mouth.



THE DISCHAMP ASSETS



> Monitoring of dairy farmers

Our dairy technicians provide **daily assistance** to our milk producers. They support them throughout the production process: from the herd management, to the milking as well as the local milk collection.

> The ripening

The Paillon takes on the typical character of Saint-Nectaire Fermier thanks to beds of **rye straw** reinforcing and enhancing the taste and developing the smell. A creamier and fatter cheese that is characterised by **rounded, buttery, more generous** notes than the ordinary Saint-Nectaire Laitier.

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PRODUCT SPECIFICATIONS



- > Uncooked pressed cheese
- > Ingredients: pasteurised cow's milk (only allergen) – Rennet - Salt - Lactic acid and ripening fermenting agents
- > Weight = ± 1.850 kg - Height = ± 3.5-5.5cm - Diameter = ± 20-24cm
- > Texture: soft, melt-in-the-mouth, smooth
- > Rind: white to grey rind on orangey-white background
- > Paste: ivory to cream
- > Taste: tasty, round on the palate, distinctive with notes of hazelnut

NUTRITION FACTS



	Serving size: 100g	Serving size: 30g
Energy	332 Kcal / 1378 KJ	99.6 Kcal / 413.4 KJ
Protein	21.0	6.3
Carbohydrate	1.1	0.33
sugars	<0.5	<0.15
Fat	27.0	8.1
saturated fat	18.0	5.4
Salt	1.5	0.45

PACKAGING



	Whole	X 4
Temperature on receipt	6°C +/- 2°C	6°C +/- 2°C
Min. best before receipt	30 days	30 days
Packaging material	Wax paper	Wax paper
Overwrapping	Cardboard box	Cardboard box
Traceability	9-figure code	9-figure code
Packing	package of 1 unit	Package of 4 units
Package dimensions	48 x 23 x 12 cm	48 x 23 x 12 cm
EAN13 barcode	3151824422022	3151824422022
Palletisation	6 packages per layer 10 layers per pallet	6 packages per layer 10 layers per pallet



GOES WELL WITH ...



Eat with :

- The classic pairing with a red wine from the Loire Valley or Bordeaux, with a Chinon rouge, Val de Loire appellation or a Pomerol. Both wines enhance the Saint-Nectaire by their tannicity and power, without however overpowering it. Their woody and spicy aromas go hand in hand with the earthy notes of the cheese rind, while the smooth texture of the cheese tones them down pleasantly in the mouth.
- For a more unusual combination, try a blue-green oolong tea from Taiwan, with notes of chestnut, honey and hazelnut.

CONSUMER ASSETS

- PDO label = Trust mark
- Popular product, facilitator of initiation for the uninformed but with real added value, a real difference due to the ripening on straw

RETAILER ASSETS

- Consistent product