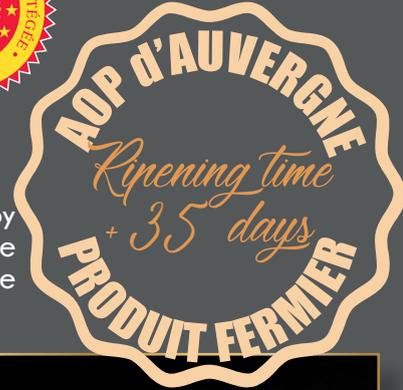


PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

SAINT-NECTAIRE FERMIER EXCELLENCE



ORIGIN & STORY

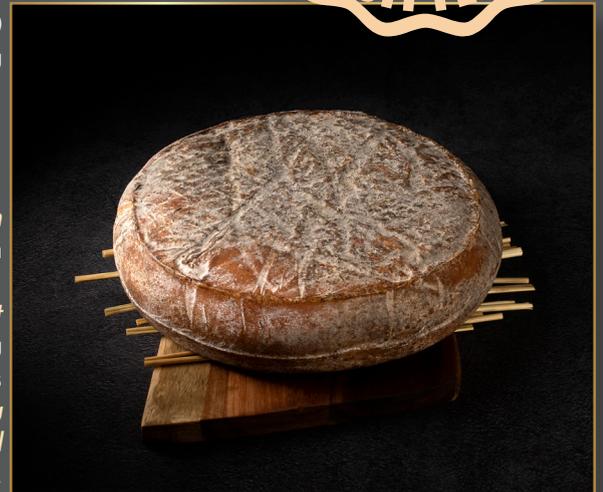
In the 17th century, Marshal Henry of Senneterre gave this cheese its letters of nobility by presenting it to the table of the *King of France Louis XIV*. This meant that Saint-Nectaire then had the favours of the Sun King who had loads of it brought back by donkey to the delight of his court.

1st PDO fermière made of cow's milk in *Europe*, Saint-Nectaire is produced in one of the *smallest PDO production areas* in France: 1800 km², exclusively located in the *mountains*, on *volcanic lands* extending from the regions of Puy de Dôme, Cantal and Massif du Sancy.

PRODUCT DESCRIPTION

All our cheeses are *collected from farms* located in the *PDO production area*. It is the farmers who process the cheeses twice a day, after each milking following an *artisanal tradition*.

We are committed to providing Saint-Nectaire fermiers of *constant quality* on a daily basis. Our stand-out feature is reflected in the ripening of our cheeses on *spruce wood shelves*. In addition, our master affineurs (ripeners) ensure they receive the *best possible care*: *washing, rubbing* and regular *turning over*, which differs according to the cheese, *combined with controlled temperature and hygrometry*. Our cheeses must be *supple, bulging, melting* and *creamy* in the mouth without forgetting the specific aromatic range of this cheese: notes of *butter, undergrowth, hazelnut*, a *good taste* of Saint-Nectaire.



THE DISCHAMP ASSETS



> The *Ripening* : our stand-out feature

Our Excellence range is ripened for *5 to 6 weeks*, i.e. 1 to 2 weeks longer than recommended in the PDO specifications. The cheese comes from our farmers with the *best potential*, is ripened in a *special cellar*, on *rye straw* giving it an ochre to clay coloured rind and a more distinctive taste to an informed public.

> *Monitoring* and *advice* to our fermier producers :

We provide them with *technical support* on a daily basis in order to obtain a constant production. We go further by selecting the producers with the *best potential* to produce exceptional cheeses.

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PRODUCT SPECIFICATIONS



- > Uncooked pressed cheese
- > Ingredients: *Raw cow's milk* (only allergen) – Rennet – Salt – Lactic acid and ripening fermenting agents
- > Weight = ± 1.6kg - Height = ± 5cm - Diameter = ± 21cm
- > Rind: a clever mix of the three colours sought: white, grey and pink. This cheese boasts a beautiful clay colour
- > Texture: supple, melt-in-the-mouth, smooth
- > Paste: ivory cream to eggshell yellow
- > Taste: tasty, round on the palate with subtle notes of hazelnut, undergrowth and butter

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	Wooden box
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	Individual wooden box
Traceability	9-figure code	9-figure code
Packing	Package of 3 units	in individual boxes
Package dimensions	69 x 23 x 11 cm	gross weight 1.7 Kg
EAN13 barcode	3151827423712	3151820444912
Palletisation	5 packages per layer 15 layers per pallet	5 packages per layer 15 layers per pallet



GOES WELL WITH ...



- Eat with :
- All the flavours of this cheese are revealed on tasting, so you can enjoy it on its own or on a beautiful slice of farmhouse bread.
 - It also goes very well with jam, quince jam for instance.
 - For the wine: classic: a red Chinon or a Pomerol, or even better with structured and round red wines from the Languedoc and Provence regions.

CONSUMER ASSETS

- Natural product: healthy option
- PDO label = Trust mark
- Exceptional product
- Ripened on spruce wood and rye straw
- Typical product of Auvergne
- Butter & hazelnut notes

RETAILER ASSETS

- Consistency of our ripening process
- Longer ripening time: high potential product
- Rare product = farm origin
- Meets consumer expectations: farm product