

PAUL DISCHAMP

MAÎTRE AFFINEUR

MAISON FONDÉE EN 1911

SAINT-NECTAIRE FERMIER MEDAILLE



ORIGIN & STORY

In the 17th century, Marshal Henry of Sennecterre 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 cheese must be *supple, bulging, melting* in the mouth, without forgetting the specific aromatic range of this cheese: notes of *undergrowth, hazelnut, a good taste* of Saint-Nectaire.



THE DISCHAMP ASSETS



> Selection of *cheeses* matching your *expectations* and your *requirements*

The cheeses are *chosen* according to our individual *customer requests*, this may concern the *taste*, the *bulge*, the *colour*, the *suppleness* of the paste without forgetting the *product label*.

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

They receive *technical assistance* on a daily basis, ranging from *herd management* to *milking* and not forgetting cheese *making* too.

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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: white to grey rind on orangey-clay coloured background
- > Texture: soft, melt-in-the-mouth, smooth
- > Paste: cream to eggshell yellow
- > Taste: tasty, round on the palate with subtle 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



	X 3	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	69 x 23 x 11 cm	48 x 23 x 12 cm
EAN13 barcode	3151820423597	3151820423597
Palletisation	5 packages per layer 15 layers per pallet	6 packages per layer 10 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

- PDO label = Trust mark
- Ripened on spruce wood
- Typical Auvergne product

RETAILER ASSETS

- Selection of products according to your liking
- Better value for money
- Meets consumer expectations: farm product

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