

## CHEESEMAKER

Le Petit Jabron

## ORIGIN

Provence, France

## MILK TYPE

Goat, Raw

## RIND

Natural, Bloomy

## FIRMNESS

Soft

# ST. DOMNIN

## ABOUT

Saint Domnin is a beautiful farmhouse raw milk goat cheese produced by Le Petit Jabron, located in the heart of Provence, France. The farm has 230 goats which graze in the surrounding hills which are carpeted with fragrant plants such as thyme. The square-shaped, attractive chevre is hand-crafted and garnished with a sprig of lavender. Le Petit Jabron has been in operation since April of 1998 and prides itself on producing the finest quality chevres, all up to European cheesemaking standards.

## TASTE NOTES

The St. Domnin can provide you with varying chevre-chomping experiences, depending upon what point in its maturation process you eat it. The appearance of the St. Domnin is almost too lovely to slice into! The white, bloomy rind is soft and at a young stage, gives way to a soft, pure white paste. The aromas are fresh, herbal, floral and lactic. The texture of the young St. Domnin is smooth and spreadable. The flavours are fresh and a bit tart. As the St. Domnin ages, the cheese becomes firm and crumbly. The tart aromas and flavours make way for softer, sweeter ones that can be easily sliced. The mature St. Domnin exudes warmer notes that will make a goat-cheese lover out of anyone!

## PAIRINGS

Eat a young St. Domnin spread on fresh bread or on crispy crackers with fresh fruits and honey. A mature St. Domin will taste great with dried fruits, and on toast! Pair your St. Domin with wine from Provence, or with a Sauvignon Blanc. Enjoy the refreshing pairing in which the acidity and tartness of the wine and cheese, respectively, will flow over and excite your palate.