



# St. Nectaire



**Farm:** Les Terres d'Auvergne

**Affineur:** Jean d'Alos

**Region:** Auvergne

**Country:** France

**Milk:** Raw Cow

**Rennet:** Traditional

**Rind:** Natural

**Texture:** Soft

**Aging:** 3 months

**Size:** 3.5 pound wheel

Henri de Sennecterre, a 1600s marshal from the Auvergne region of France, used to serve this cheese at his own well-appointed table. Finally, there came a time to present it to Louis XIV at Versailles and the Sun King, who adored it, christened it "Saint Nectaire." In 1911, Jean Dischamp, who came from a farming family, assumed control of a cheese business that was reputed to be the origin of the genuine Saint-Nectaire. Today, three generations later, the Dischamp family is still making this historic cheese.

With a slightly firm yet supple straw-yellow paste, this raw cow milk cheese is pleasantly weighty on the tongue. It is fruity and acidic with a strong smell of the rye straw used in the ripening process.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

