



## Loire Valley's Goat Cheeses

Fromagerie Jacquin was created in 1947 and is based between the Touraine, Berry and Sologne regions of France in the Loire Valley. For over 65 years and four generations the Jacquin family has specialized in making and aging the region's traditional PDO goat cheeses: Selles sur Cher, Sainte Maure de Touraine, Valençay, Pouligny Saint Pierre and Crottin de Chavignol

At first, the production was sold to local restaurants, farmers markets and cheese shops but rapidly extended to the national scene. Today, Jacquin's cheeses are shipped all over the world. Fresh milk is collected 30 miles around the dairy daily from fifty local farms whose average herd is about 150 goats. Our motivation is to carry on producing a high quality goat cheeses using knowledge that has been passed on from generation to generation in our region for centuries. Our expertise in hand ladled molding and traditional affinage provides you with the most refined goat cheeses. To obtain such quality we combine passion, tradition, and innovation with the highest level of quality control.

We now produce over 1000 tons of goat cheeses per year in our recently built state-of-the-art-plant and with the contribution of both our own quality department and external laboratories we aim to supply our customers with the very best products available on the market. Today, the dairy is managed by two generations of Jacquin: Pascal and his brother Christian in production and Romain in sales and his brother in logistics.



### **PYRAMIDE TRADITION PLAIN OR ASHED AND FRESH OR AGED**

Fresh, riche and natural taste with a fine texture.

**WEIGHT: FRESH 10.5oz / AGED 7.8 oz**  
**PACK: 6/CASE**



### **BÛCHE TRADITION PLAIN OR ASHED AND FRESH OR AGED**

Nutty and rich.

**WEIGHT: FRESH 12.3oz / AGED 8.8 oz**  
**PACK: 5/CASE**



### **ROND DE TRADITION PLAIN OR ASHED AND FRESH OR AGED**

A robust goat cheese with undertones of hay.

**WEIGHT: 5.3 oz PACK: 5/CASE**



### **CROTTIN DE CHAMPCOL (AGED) CROTTIN DE CHAMPIGNON (FRESH)**

Nutty flavor and texture change according to the aging.

**WEIGHT: 2.1 oz PACK: 12/CASE**



### **CARRÉ DU BERRY**

Fresh goat cheese covered with a blend of herbs and peppercorns.

**WEIGHT: 8.8 oz PACK: 6/CASE**



**BLEUËT** A Blue goat cheese exceptionally delicious with a pleasant balance of fudgy, Mineral, sweet, salty and milky flavors.

**WEIGHT: 3.5 LBS PACK: 1/CASE**



### **PAVÉ DE JADIS**

A wonderful fudgy texture with a clean mild flavor with hints of lemon and minerals

**WEIGHT: 2.8 LBS PACK: 1/CASE**

# ORIGIN™ RANGE

*Special Affinage for the USA and New Packagings*



**CHABRIS NOIR**  
*Pasteurized Valencay*



**MONTRÉSOR**  
*Pasteurized  
Sainte-Maure de Tourraine)*



**ROND DU CHER**  
*Pasteurized  
Selles-sur-Cher*



**CROTTIN DE  
CHAMPCOL**  
*Pasteurized Chavignol*

## FRESH GOAT LOGS “JADORE™”



*Honey*



Fresh and creamy goat cheeses plain, with ash or with **PEARLS of FLAVORS** that burst in your mouth for a unique tasting Experience " 5.3oz



*Truffle*



*Peppercorns*



*Garlic & Herbs*



*Olives*



*Passion Fruit  
& Raspberry*