

ROQUEFORT CELLARS SHOW REAL FRENCH CLASS



Despite being sold in a number of countries, there is apparently only one place to really eat Roquefort cheese and that is, unsurprisingly, in France. The French have the same relationship to cheese as the Irish have to Guinness and the Hungarians have to goulash. In other words, it cannot possibly be better elsewhere.

The French have a great reputation for being ingenious in the kitchen and having an array of classy products in their repertoire. Wines and cheeses come at the top of most lists. From the cheese list itself Roquefort is almost certain to make an appearance. The salty ewe's milk cheese with speckles of green mould is a regular on the tables of top class restaurants all around Europe. However, **the real Roquefort is available only in Roquefort-sur-Soulzon, the location of the caves where the infamous cheese is produced.**

The cheese does not only taste better in this area of France yet one can also savor the ambiance of where the sheep's milk hangs. For a very reasonable entrance fee, usually around the 3 Euro mark, visitors and connoisseurs of fine cheese can make the choice of 7 cellars where the cheese is stored. The elements of water and air are particularly interesting for visitors as they are quite essential in the production and ripening of Roquefort in the caves.

Most of the cellars offer tour guides, tasting sessions and materials about the history and technical elements of the cheese. It is clear that the French take their Roquefort very seriously and it is not merely a new attraction for tourists. The company Société is responsible for the majority of the tours and, indeed, the production of the cheese.

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