

PAUL DISCHAMP



AN INDEPENDENT, FAMILY BUSINESS
DELIVERING THE CREAM OF AUVERGNE'S
CHEESES SINCE 1911

One hundred years of Paul Dischamp family tradition and expertise



When you've been around for so long...



You always want to seem a little younger! While the official story of the family cheesemonger began in 1911, Jean Dischamp actually started it all back in 1904. As a son of a farmer, he bought a small shop which he called "A la renommée des vrais Saint-Nectaire", as an homage to authentic Saint Nectaire cheese. It was the perfect place to mature the finest of cheeses ; in the volcanic tuff cellars, underneath Clermont-Ferrand's historic town centre, they were in perfect conditions to age gracefully. He provided the local population with exquisite cheeses up until the 1950's.

It became a true family business in 1941, when his son Paul took over the reins of the enterprise ; he decided to merge the firm with his father-in-law's dairy, the "Grande Laiterie d'Argnat", in Sayat. Paul proved to be both tenacious and ambitious, expanding the various cheese cellars. He understood that the unique atmosphere in the Sayat cellars was the ideal place to age exceptional cheeses and bring out their best flavours. These made Paul Dischamp the undisputed leader in Saint Nectaire!

This is a passion that naturally runs down through the generations, and Paul's son Jean-Luc joined the firm's management team in 1977. The family firm grew steadily while remaining true to their commitment to quality ; they opened another location in the Cantal region in 1989 and purchased a dairy in Saint Nectaire in 2007. They took another decisive step forward in 2022, with the opening of a cheese factory in Saint-Flour dedicated to the production and ageing of Cantal.

And of course, the family tradition is kept alive and well: Arnauld and François became the fourth generation to join the ranks of their great-grandfather's enterprise.

The two brothers are as dynamic as passionate about their terroir, which should promise a bright future for the family's firm and the best of Auvergne's cheeses!





A lot of
hard work



3 production
sites




A big scoop of
passion



Sustainable
and positive
relationships with
producers



a well-
preserved
exceptional
landscape



of course... unique,
inimitable, and age-old
tradition and expertise



**THE LEADING COMPANY FOR AUVERGNE PDO
CHEESES SINCE 1911.**



What sets us apart

OUR VALUES REFLECT BOTH OUR FIRM'S STRATEGY AND OUR MINDSET: UNIQUENESS, COMMITMENT, DYNAMISM, AND HIGH STANDARDS.

We are the current leaders of the Saint-Nectaire PDO, and a major player in the four other Auvergne PDO's (Cantal, Fourme d'Ambert, Bleu d'Auvergne, and Salers), as well as several other Auvergne specialities.

We try to improve the quality of our products every day, to make sure we meet the needs and expectations of our consumers. We promote our traditions, and we believe that modernity can co-exist with traditional expertise, both being essential to the pursuit of excellence. This is how we approach the production and aging of our Auvergne cheeses: quality must always come first.

To ensure that it does, we are active during every step of the journey: from collecting the milk from each zone, to the production and aging, and then to the shipping of the cheese to our distributors and consumers.

During the entire process, we work hand in hand with our producers, from the milking of the cows to the elaboration of the cheese. By combining the noble art of aging with a rigorous selection process, we have a deep understanding of the character of each of our producers' cheeses. The cellarmasters at Paul Dischamp take care of each cheese until it is fully matured, giving them all the attention they need, when they need it. We go much further than the main requirements of the designation: we do everything we can to let each product blossom to its full potential.



" We work hand in hand with our producers, from the milking of the cows to the elaboration of the cheese. "



A company committed to its region

WE PROMOTE OUR REGION BY PRODUCING THE FINEST CHEESES WE CAN, PRESERVING AND PROTECTING OUR NATURE, OUR PEOPLE, AND OUR TRADITIONS.

We've been working hand in hand with almost 40 cheese producers and 200 dairy farms, right from the very beginning. We encourage sustainable, positive relationships: we instigated a multi-year milk price boosting policy for new farmers, and our cheese technicians roam the region in support of our producers, helping them achieve maximum quality for their milk and their cheeses.

Our locations are right in the heart of the volcanic Puy-de-Dôme and Cantal :

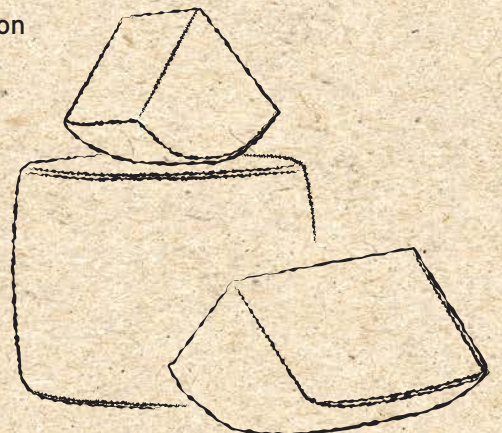
In Sayat, near Clermont-Ferrand and overlooked by volcanoes, our historic headquarters are located above the ageing cellars where our artisanal Saint-Nectaire, Cantal and Salers are matured. This site has been certified by PDO inspection bodies.

In Saint-Nectaire, abutting the Sancy Massif, our Laiterie de la Montagne site sits at the crossroads of the PDO zones for Bleu d'Auvergne, Fourme d'Ambert, and Saint Nectaire. Here, we produce our PDO cheeses and Auvergne dairy specialities, and we have a cutting and packaging workshop for our self-service formats. This site is certified for IFS, Vlog, and all of our PDOs.

Our brand new PDO Cantal production workshop is near **Saint-Flour**, where we produce and age cheeses of the highest quality, that are made from milk that was collected from just a few kilometres away.

We aim to keep our environmental footprint as small as possible on all our sites, which means we use 100% renewable electricity in Saint-Nectaire, and help our producers install solar panels in their farms.

The hallmark of any healthy company is a long-standing workforce. Our employees' average experience in the company is 12 years ; our employees experience and expertise is our strength.





Our Auvergne PDO cheeses



Saint-Nectaire fermier Raw milk

Our "single-estate" Saint-Nectaires are unique, and their creation is tailored to each individual cheese. They are made according to strict local standards, and their flavour is elevated by our savoir-faire, transmitted through the family since 1911.

It's organic!

Discover our organic single-estate Saint-Nectaire, made on farms that were awarded both the PDO and AB (organic) labels, guaranteeing that they put the environment and animal welfare first.



CERTIFIÉ PAR CERTIPAO BIO - FR-BIO-09
AGRICULTURE FRANCE

Saint-Nectaire laitier Pasteurised milk

This is the only Saint-Nectaire cheese that is made in the Saint-Nectaire village dairy, where it was born 300 years ago! A sweet, generous and well-rounded cheese ; its flavour reflects the richly flowered meadows of the Auvergne.



It's organic!

Discover our organic Saint-Nectaire Laitier, made on farms awarded both the PDO and AB (organic) labels, guaranteeing that they put the environment and animal welfare first.



Fourme d'Ambert Pasteurised milk

Our Fourme d'Ambert is the mildest and creamiest blue cheese available! It is easily recognisable by its softly aromatic flavour and its cylindrical shape. The terroir of this cheese gives it floral notes of great delicacy for a blue cheese, which makes it popular in gastronomy.



Cantal

Raw and pasteurised milk

Depending on its age, Cantal can offer a variety of textures and flavours. The mildness of youth grows into fruity and floral notes, getting stronger and more pronounced as the cheese is aged progressively.



Bleu d'Auvergne

Pasteurised milk

Offering up a powerful yet balanced flavour and an exquisitely long finish, our Bleu d'Auvergne also has the rich, creamy texture of the very finest blue cheeses.

Salers

Raw milk

Salers is very much a reflection of the nature and seasons which made it, and which shape its flavour more than any other cheese! It is only made in summer, according to a rich tapestry of highly specific and age-old traditions.



*Award-winning quality,
for over a century!*

As a hallmark of our quality and our promises of excellence, we are regularly lauded at the national Agricultural Fair, the Paris Agricultural Show, and the International Competition in Lyon, the prestigious "Meilleur Ouvrier de France" competition for the country's top artisans. We are hugely proud of our accomplishments, a reward for our daily quest for exceptional flavours.





Our Auvergne cheese specialities



Tomme Prestige Pasteurised milk

A superstar among the Tommes d'Auvergne! Our rich mountain pastures give it its fruity and perfectly balanced flavour. Rich and yielding, it is a pleasure for the palate.

Cow's milk Gaperon Pasteurised milk

This little cheese is quite unique for its region, and is made from cow's milk, buttermilk, garlic, and pepper. This gives it quite a character, tempered by its exceedingly creamy texture.

Goat's milk gaperon Pasteurised milk

Goat's milk gives this unusual Gaperon a rare flavour and an even creamier texture. A lot of pleasure for such a small cheese!





Savaron
Pasteurised milk

This cheese, just like its origins, is quite mysterious. Formerly matured in the cellars of Savaron Street in the old town of Clermont-Ferrand, it has a delicious, straightforward flavour with earthy and hazelnut aromas.



Large and small Tomme Grise
Pasteurised milk

A wonderfully mild cheese! With its fruity and gently tart flavour, it's a winner amongst both adults and children. .



Fresh tomme
Pasteurised milk

This is the key ingredient for some of our region's most iconic dishes (such as Aligot and Truffade). It is rarely eaten on its own, but is delicious melted into a variety of dishes.



Aligot

This Aubrac speciality is a showstopper, combining soft melted fresh tomme cheese with rich and creamy mashed potato.



Truffade

You can't talk about Auvergne without mentioning this iconic mountain dish! Made using thinly sliced and fried potatoes, just add fresh tomme cheese and the dish is ready to be served.

Our values at Paul Dischamp



UNIQUE

Our company's values match our cheeses: we believe being natural, ethical, sincere, authentic, and completely unique is the key to success.


DEMANDING

To achieve excellence, you have to be demanding. This means being demanding both to yourself and others, working to benefit both the team and our products.

- We reached our position as the leader in PDO Saint-Nectaire by working hard, during every step of the process. The quality of our products, and the awards they've won, prove that our strategy is successful!


DEDICATED

We are dedicated to sustainable and local agriculture, to preserving our natural, cultural and economic heritage, and to our people.

- We have been forerunners to bringing renewable green energy into our dairies, and helping our producers install solar panels on their farms. We are providing financial and technical support to our producers, whether during installation or with day to day management.
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MOTIVATED

Daring to innovate, daring to take another step forward: this is the mindset we want, and this is what society is expecting from us.

- We work every day to develop new innovations for our consumers! We are constantly working to make our products and packaging better for the environment (certified organic range), yet more practical (small sizes, cubes of PDO cheeses).
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DEPUIS 1911

PAUL DISCHAMP



Région Auvergne-Rhône-Alpes

PUY-DE-DÔME (63)

SAYAT, Fromagerie Paul Dischamp

Clermont-Ferrand

SAINT-NECTAIRE, Société Nouvelle Laiterie de la Montagne

SAINT-FLOUR, Société laitière Dischamp

Magasin de vente directe

Aurillac

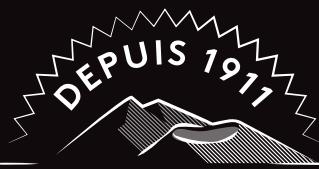
CANTAL (15)

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PAUL DISCHAMP



SAINT-NECTAIRE FERMIER

This is without doubt the most well-known of the Auvergne's cheeses, and we mastered its making for over 110 years. It is produced in a very small zone (the smallest of all the PDOs in France!), only in the mountains and volcanic soil of the Puy-de-Dôme and the Cantal.

After collecting the milk twice a day, our producers make these Saint-Nectaire fermier according to a highly artisanal process. Our producer-side technicians support them on a daily basis, helping them manage and milk their herds and produce their cheeses.

Our cellarmasters then take over, working to amplify the good work of our producers. They age each cheese individually by hand, adapting to their unique texture and flavour evolving week after week, producer by producer. Each delicious Saint-Nectaire fermier undergoes an initial wash by hand (with salt and water), and is then rubbed and turned over regularly as it matures in a perfectly temperature- and humidity-controlled cellar.

There's a Saint-Nectaire Fermier for everyone!



Saint-Nectaire fermier Grand Cru

Matured: 6 to 7 weeks on spruce trays and rye straw

Raw cow's milk

Only the best wheels from our cellar are selected by our cellarmasters for this exceptional range of cheeses. The Grand Cru offers a rare and unique flavour, the signature of a proper Saint-Nectaire, matured according to exacting standards by our firm since 1911. The flavours of the straw meld with earthy, nutty notes. This cheese is particularly complex and has a very long finish, leaving a lasting impression on any cheese lover.



Saint-Nectaire fermier Excellence

Matured: 5 to 6 weeks on spruce trays and rye straw

Raw cow's milk

The signature range from Paul Dischamp, the Excellence is selected from among the finest cheeses made by our best producers, the cheeses which will most fully express their subtle flavours and soft, rich texture. The nutty flavour melds gracefully with creamy and buttery notes. This cheese is easily recognisable among all other Saint-Nectaires, thanks to the signature "three-colour" rind.



Saint-Nectaire fermier Médaillé

Matured: 4 weeks minimum on spruce wood

Raw cow's milk

We select this cheese for its rich, creamy texture, and its delicate flavours, dominated by milky aromas and gentle, earthy notes. It is the most well-balanced of all of our Saint-Nectaires!



Saint-Nectaire fermier Tradition

Matured: 4 weeks minimum, partly on spruce wood

Raw cow's milk

Just like the cheese of yesteryear! Through its bold flavours, its firm texture and downy grey rind, it reminds of the Saint-Nectaire cheese that used to ripened in the cellars located beneath Clermont-Ferrand's cathedral.

THE SAINT-NECTAIRE PDO ZONE



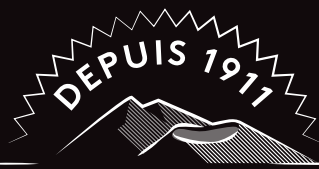
Organic Saint-Nectaire fermier

Matured: 4 weeks on spruce wood

Raw organic cow's milk

This Saint-Nectaire comes from farms awarded the dual PDO and AB (organic) labels, guaranteeing that they put the environment and animal welfare first. It pays homage to the finest Saint-Nectaire fermiers, with an authentic and bold flavour and a deliciously creamy texture.





PAUL DISCHAMP



SAINT-NECTAIRE LAITIER

Our Saint-Nectaire is the only one made in the Saint-Nectaire village's dairy, where the cheese was born 300 years ago! We collect our milk from the PDO zone, which covers the naturally rich pastureland of the Puy-de-Dôme and Cantal. Unlike its "Fermier" cousin, the "Laitier" is made in our dairy with pasteurised milk, and its taste is milder and superbly floral.

Our dairy farmers get daily support from our technicians, at every step of the process. Their milk goes to our dairy at Saint-Nectaire, where it is transformed into the mild, rich and delicious Saint-Nectaire laitier.

The cheese then sits patiently in our cellars for at least 4 weeks, during which time our cellarmasters give them the care and attention they deserve: washes, rubs, and regular turning over.

Saint-Nectaire is the signature cheese of our wonderful region, and is the ideal cheese for any occasion: whether as a snack, in cooking, or as the centrepiece on your cheese board! You can even mix up a fondue or raclette party by including some Saint-Nectaire Laitier in your cheese options.

Our range:



Saint-Nectaire laitier Classique

Matured: 4 weeks minimum

Pasteurised cow's milk

The flowery meadows of the Auvergne give this cheese its full character. Allow the mild flavour to drape itself over your tastebuds, and enjoy the rich, creamy texture and the fresh, milky notes.



Small Saint-Nectaire laitier

Matured: 21 days minimum

Pasteurised cow's milk

Smaller and even more convenient! Our "small" Saint-Nectaire is just as smooth and delicious as the Classique one. It's the perfect way to add a delicious new touch to your recipes.



Saint-Nectaire laitier Paillon

Matured: 5 weeks minimum on rye straw

Pasteurised cow's milk

The Saint-Nectaire laitier Paillon cheese is born from a century-old cheesemaker's expertise in ripening Saint-Nectaire fermiers. Spending 5 weeks on straw (25% more than a standard Saint-Nectaire), this cheese develops smooth notes of butter and cream, delightful hazelnut flavours, and a deliciously melting texture. This Paillon is a real character, but certainly soft at heart!



Organic Saint-Nectaire laitier

Matured: 5 weeks on rye straw

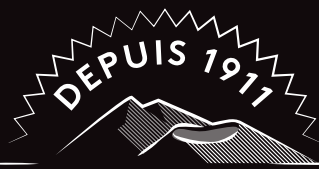
Pasteurised organic cow's milk

This is made from milk awarded the dual PDO and AB (organic) labels, guaranteeing that they put the environment and animal welfare first. Its flavour is predominantly buttery, with straw notes. The soft, creamy texture makes it a special joy to eat.



THE SAINT-NECTAIRE PDO ZONE





PAUL DISCHAMP



CANTAL CHEESE

The fantastic story of the iconic Cantal cheese can be traced back two thousand years, to the heart of the wild uplands of Auvergne. It once formed a key source of food for local people, and has since become one of the region's most famous cheeses! Primarily made in the volcanic Cantal, the PDO production zone does extend slightly into the Puy-de-Dôme, Aveyron, and the Corrèze.

Our Cantal is the real deal, made exclusively in its eponymous region! We collect milk from our producers, who tend their herds around our dairy in Saint-Flour. We then transform it into wheels of cheese in our cheese factory, 940m above sea level. It then goes into our cellars, to be matured as long as necessary.

The unique flavour of our Cantal is tightly bound to our traditional expertise and our exceptional natural landscapes. Our strong partnerships with our producers, and the care and attention lavished upon the cheese by our cellarmasters, mean that each 40kg wheel can express itself to the full! Our cheesemongers say that the flavour and texture should be almost meringue-like, light and melting in the mouth. We work every day to bring you this original, authentic Cantal.

There's a Cantal for everyone!



Cantal Jeune

Matured : 1 to 2 months
Pasteurised cow's milk

A smooth, mellow cheese! The fresh, milky flavour makes this a winner for the whole family. It's great to cook with too, whether melted or cubed into salads. A great cheese for any occasion.



Cantal Entre-Deux

Matured : 4 to 7 months
Pasteurised or raw cow's milk

With a few more months in the cellar, the flavour of the Cantal delicately takes shape. The cheese takes on fruity notes and balances out. You can't go wrong!



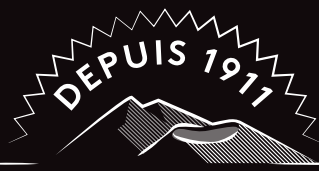
Cantal Vieux

Matured : 8 months minimum
Raw cow's milk

8 months later... now we have a cheese bursting with flavour! The powerful, spicy notes last long after the last bite, giving you a unique flavour experience.

THE CANTAL PDO ZONE





PAUL DISCHAMP



SALERS AND CANTAL FERMIER

Salers is a reflection of nature and seasons: produced solely from the 15th of April to the 15th of November, it is made from the milk of cows raised exclusively on pasture. This cheese is the most unique and atypical of all cheeses, and demands time and attention. Indeed, only a few producers maintain the ancestral skills, handed down from generation to generation, needed to make this cheese. Milk is collected from a single herd of cows, then immediately turned into wheels of cheese in wooden gerles. This is artisanal production at its purest!

These passionate few producers turn their attention to Cantal fermier once Salers season is over. In a way, this is a "winter Salers"!

Our Salers and Cantal fermier producers are selected for the excellence of their cheeses, their care and attention, and their expertise. We support them on a daily basis, from managing their herd to producing their cheese, which we then pick up fresh from the wooden gerles and mature in our Saint-Flour cellars. Our cellarmasters elevate these cheeses, maturing them each individually using their eye, their touch, and their experience.

Our Salers and Cantal fermier cheese range



Salers

Matured: 4 months minimum

Raw cow's milk

This cheese takes its floral and spicy notes from the wilderness in which it was born. Tasting it will take you all the way to the rough, volcanic uplands of the Cantal! A cheese to be enjoyed on its own, with no side dish.



Cantal fermier Entre-Deux

Matured: 4 to 7 months

Raw cow's milk

Matured on spruce wood, this has a more pronounced character and stronger fruity and floral flavours.

Production and availability of Salers and Cantal fermier cheese

JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
			●	●	●	●	●	●	●	●	

- Production of Salers
- Availability of Salers
- Production of Cantal fermier
- Availability of Cantal fermier Entre-Deux
- Availability of Cantal fermier Vieux



Cantal fermier Vieux

Matured: more than 8 months

Raw cow's milk

The long stay in the cellar reveals this cheese's full power and personality. It delivers spicy aromas, with floral notes.

THE SALERS PDO ZONE

