

*Cheeses that will make
you act the goat!*



From pasture to cheese ...



Farm visits

Duration: between 1h and 1h30

Price: € 7.50 / pers.



***Please note that all visits
are carried out in FRENCH.***

**Online reservation is required
chevreriedecarassoule.com**

Schedule available on our website

***Each visit is confirmed once reservations
reach a grand total of 10 people.***

**Location : Chèvrerie de Carassoule
Chemin de Carassoule, 30760 Issirac**



+33 (0) 660 082 350

chevreriedecarassoule@gmail.com

Come & visit our farm!



*Come and explore our goat farm
with family or friends, and have an
insight into a goat farmer's life!*



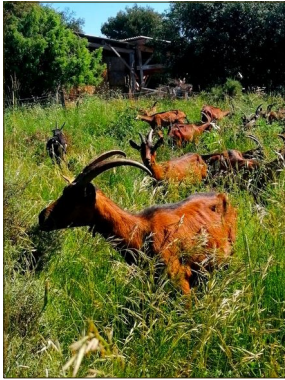
**On-site cheese sales every day between
5 pm & 7 pm (March to December)**

From pasture to cheese ...





Goat pen



Pasture

We set up our farm 17 years ago, and have a 45-goat herd of Alpine chamois and Poitevin breeds.



Bucks or Billies

From pasture to cheese ...



Through this visit of our farm, we'll invite you to get to know these **curious, intelligent and friendly** animals.



The daily milking

You'll go and get the goats from their **pasture** back to their **pen**, watch the **milking**, and find out more about the **transformation of milk into cheese**.

From pasture to cheese ...



Kid or young goat

A **tasting** session concludes each visit. Our **varied and tasty cheese range** will delight all palates. Flavours are **ever-evolving** throughout seasons and express notes ranging from aphyllante to juniper.



Bon appétit!

From pasture to cheese ...

