

# W i n d r u s h   V a l l e y   G o a t



Windrush Valley Goat is set to become one of the Cotswold most iconic products.

Artisan cheesemakers Renée and Richard Loveridge have created a range of award winning goat's cheese from their dairy near Burford.

Their cheese is sweet and delicate with very mild flavour and a fine mousse like texture that seduces the palate.

The pasteurised milk for the cheese comes from their herd of pedigree British Saanen & Toggenberg goats which happily graze on the banks of the Windrush river.

The Loveridges are keen to show their products at local farmers markets where they like to meet their clients.

Renée also uses some of the curd in the making of the best cheesecake we have ever tasted!

## Milk & Texture:

Pasteurised goat's milk.

Soft cheese with a mousse like texture.

## Flavour:

Clean & fresh with delicate aromas.

