



CAMERA VALDOSTANA
CHAMBRE VALDÔTAINE



MADE IN VDA



La Chèvre Heureuse s.s.



La Chèvre Heureuse company can be found at an altitude of 1,400 metres and raises 35 goats, 15 sheep and 4 cows by taking full advantage both of grassy pastures (cows and sheep), and of leaves and berries (goats), and coarser forage (horses and donkeys). This allows the firm to use all the land in a rational way, keeping its long-standing pastures healthy.

La Chèvre Heureuse turns all the milk into cheese in its company cheese factory, producing:

- Goat's cheese
- Sheep milk cheese
- Mixed goat's, cow and sheep cheeses

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- Sheep milk yoghurt
 - Goat's milk kefir

The company does not have organic certification, but feeds its flock in a natural way (long-lasting pastures, forage produced by the company itself, or by the other farmers in St. Marcel) and works with unpasteurised milk (without heat treatment).

All the products are made with a complete supply chain: raising and milking the animals, cheese making and ageing.

La Chèvre Heureuse also farms around 1 hectare of land with various vegetables (altitude permitting), of which half are produced using permaculture.

The company has 10kW of photovoltaic panels and the heating is solely done with wood.

I numeri dell'azienda

Fatturato: < 500.000 €

Numero Dipendenti: < 10

Caratteristiche

SOSTENIBILITA'

Indirizzo

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