Les Ecureuils di Gontier, Ballauri, Moniotto & C. s.s.



Les Ecureuils is a livestock company which **raises goats for milking, and produces goat's cheese and yoghurts** of various kinds and maturities (description of products):

- Tometta goat's cheese
- Square Tometta cheeses
- Robiola goat's cheese
- Pavé d'Homené cheese
- Crottin cheese
- Fresh cheeses
- Cheese mass
- Crescenza goat's cheese

- Reblec goat’s cheese
- Ricotta
- Sairas (seasoned ricotta)
- “Nature” goat’s milk yoghurt

The company subscribes to the “voluntary brand use regulations” of the Sheep and Goat Section of AREV (Aostan Regional Breeders’ Association), that with the **“Produit Fermier”** brand guarantees that the cheeses are produced with milk which is used directly on the farm, from Aosta-raised animals.

Les Ecureuils also produces cured **meats with goat and goose meat, and kid meat.** The sheep and goat meat produced at the company are guaranteed by the brand of the Sheep and Goat Section of the AREB, which guarantees their provenance.

Products can be bought directly at the farm, or in markets and trade fairs. We sell directly to shops and restaurants throughout the Aosta Valley.

Languages spoken: Italian and French (mother tongue), English, German (basic), Hebrew (basic).

Connected to the farm business there is a functioning agriturismo guest house, with half-board, and meals where one can taste cooking based on the products of the farm business and relax in one of the five comfortable rooms.

Pinterest Profile
Instagram Profile

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

WOMEN-OWNED BUSINESS

CERTIFIED PRODUCTS

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