Sous les voûtes de pierre creusées dans l'éboulis du Combalou, dans ces caves centenaires toujours en activité, venez faire la connaissance des hommes et des femmes qui, chaque jour, veillent à la naissance du "roi des fromages".

Entrez dans la légende de Roquefort

Discover the legend of Roquefort

(et prévoyez une petite laine, il fait frisquet dans les fleurines)
(Bring a sweater or jacket as the caves are cold)

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The ancient caves that tunnel under the Combalou mountain not only took millions of years to form, but have been in use for cheese-making for centuries. We invite you to tour this natural wonder and meet the people whose expertise has helped to create the "king of cheeses".

1
Animated Model Landscape
We recreate the geological forces at work that formed the Société caves.

2
Fleurines
Stop to see the unique fleurines-fissures in the cave walls that extend through the rock to openings on the side of the mountain. These tunnels allow air to enter the caves.

3
Film
An introductory film takes you back to the beginning of the Roquefort story, along the mountain trails of the shepherd who first discovered what would become the world's most celebrated sheep's milk cheese.
Step-by-step, the film explains the process of making Roquefort, from the milk to its transformation into cheese.

4
Sound and Light Show
In the oldest of the Roquefort caves, enjoy a sound and light show depicting the famous legend of the shepherd who accidentally discovered Roquefort when a sheep's curd sandwich he had left in the cave went mouldy.

5
The Cheesemakers
Find out how Société's cheesemakers, using age-old traditional methods, carefully wrap each individual cheese in a thin sheet of pewter, allowing the Roquefort to mature slowly in its wrapper.

Penicillium
Stretching back through geological time, the greenish-blue mould Penicillium Roqueforti flourished naturally in the Roquefort caves. Today Société cultivates carefully selected stocks of the mould using rye bread.

6
The Caves
At the heart of the visit are the caves where rows upon rows of cheeses are stored as they mature. Each cave has a specific microclimate that allows the different cheeses to attain their particular taste and texture.

7
The Museum
In the museum you will find out about some of the illustrious figures who have played a part in the long history of Roquefort: Charlemagne, Voltaire, Diderot and Casanova, among others…

8
Tasting Room
At the end of your visit, join your guide to taste and discover the three different types of Société Roquefort.

9
Société Roquefort exhibition:
Take a look back at the history of marketing and the famous Société Roquefort.