

# REBLOCHON SAVOIE AOP FERMIER



<b>CODE</b>	46666
<b>COUNTRY OF ORIGIN</b>	France
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	470 g approx

A handmade Reblochon affiné by Joseph Paccard

<b>DESCRIPTION</b>	A handmade Reblochon produced with raw cow's milk and affiné by Joseph Paccard
<b>APPEARANCE</b>	The rind is smooth and thin, hazelnut coloured; the paste is solid, pleasantly melting and ivory in colour
<b>TASTE</b>	The taste is sweet, with notes of dry fruits and hay; the aromas of the rind are very intense
<b>MATURING</b>	At least 5 weeks
<b>PRODUCER</b>	Fromagerie Joseph Paccard - Manigod Haute-Savoie - France
<b>OUR SELECTION</b>	Matured in Haute-Savoie, in the heart of the valley of the 'Aravis', at 1000 meters altitude, by Joseph Paccard, one of the best affineur for Reblochon fermier. In 2007 we visited Monsieur Paccard in Manigod, to see their maturing cellars. Since then we have been working with them with great pleasure
<b>CURIOSITY</b>	It is a handcraft Reblochon, produced in Haute-Savoie region, in the heart of Aravis valley at 1000 meters; matured by Joseph Paccard, recognised as one of the best Reblochon affineurs in France
<b>SUGGESTIONS</b>	To taste with crêpes or combined with boiled potatoes; perfect for tartiflette