

REBLOCHON SAVOIE AOP FERMIER



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

A handmade Reblochon affiné by Joseph Paccard

DESCRIPTION	A handmade Reblochon produced with raw cow's milk and affiné by Joseph Paccard
APPEARANCE	The rind is smooth and thin, hazelnut coloured; the paste is solid, pleasantly melting and ivory in colour
TASTE	The taste is sweet, with notes of dry fruits and hay; the aromas of the rind are very intense
MATURING	At least 5 weeks
PRODUCER	Fromagerie Joseph Paccard - Manigod Haute-Savoie - France
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	To taste with crêpes or combined with boiled potatoes; perfect for tartiflette