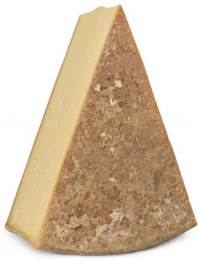


# BEAUFORT AOP - ALPAGE DE PLAN PICHU



<b>CODE</b>	46745
<b>COUNTRY OF ORIGIN</b>	France
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	40 kg approx

A great mountain cheese, produced in Haute-Savoie region

<b>DESCRIPTION</b>	A great mountain cheese, produced in Haute-Savoie region with whole raw milk from Abondance and Tarine cows' breed; this Beaufort is produced with a blend of three different alpages in the same mountain, Plan Pichu
<b>APPEARANCE</b>	The rind is slightly wrinkled, with a brown colour; the past is compact, with no eyes and with a honey colour
<b>TASTE</b>	Very sweet, with strong hints of toasted fruits, grass, toffee, brioche, ripened fruits
<b>MATURING</b>	At least 12 months
<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>	Beaufort belongs to the big family of Gruyeres cheeses: it is a cooked, pressed paste cheese, although very different from the Swiss Gruyere; a wheel of 40 kg is produced with the mik of 20-22 cows