

# BEAUFORT AOP CHELET D'ALPAGE



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|--------------------------|----------------|
| <b>CODE</b>              | 46748          |
| <b>COUNTRY OF ORIGIN</b> | France         |
| <b>TYPE OF MILK</b>      | Raw Cow's milk |
| <b>WEIGHT</b>            | 37 kg approx   |

A great mountain cheese, produced in Haute-Savoie region

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| <b>DESCRIPTION</b>   | A great mountain cheese, produced in Haute-Savoie region with whole raw milk from Abondance and Tarine cows' breed; Chalet d'Alpage is produced with the milk of one single herd  |
| <b>APPEARANCE</b>    | The rind is slightly wrinkled, with a brown colour; the paste 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 affineurs 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 Gruyères cheeses: it is a cooked, pressed paste cheese, although very different from the Swiss Gruyère; a wheel of 40 kg is produced with the milk of 20-22 cows  |
| <b>SUGGESTIONS</b>   | L'eleganza e la personalità raffinata di questo formaggio lo rendono un ottimo compagno da meditazione, ma per chi vuole osare vi suggeriamo un insolito abbinamento con il cocktail Mai Tai: le sensazioni tostate, di burro e la lunga persistenza del Beaufort riescono infatti a reggere senza difficoltà la carica alcolica del cocktail |