

BEAUFORT AOP CHELET D'ALPAGE



CODE	46748
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	37 kg approx

A great mountain cheese, produced in Haute-Savoie region

DESCRIPTION	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
APPEARANCE	The rind is slightly wrinkled, with a brown colour; the paste is compact, with no eyes and with a honey colour
TASTE	Very sweet, with strong hints of toasted fruits, grass, toffee, brioche, ripened fruits
MATURING	At least 12 months
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 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
CURIOSITY	Beaufort belongs to the big family of Gruyeres 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
SUGGESTIONS	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