

BEAUFORT CHALET D'ALPAGE CHEESE



Beaufort Chalet d'Alpage cheese is produced in the Savoy region with unpasteurized cow's milk. The cheese belongs to the family cooked cheeses.

A classic, traditionally made mountain cheese in mountain chalets and at high altitudes.

High mountain cheeses benefit from extremely pure or unpolluted summer pastures full of aromatic flowers and result in fragrant and elegant cheeses.

The paste is creamy, smooth in texture and pale gold in color, but as it ages the cracks appear and have a flower aroma and a sweet almond-like flavor.

The cheese should be eaten at room temperature with a slice of bread.