



# Abbaye de Belloc

**Cheesemaker:** Abbaye de Notre-Dame de Bellocq

**Affineur:** Jean d'Alos

**Region:** Aquitaine

**Country:** France

**Milk:** Raw Sheep

**Rennet:** Traditional

**Rind:** Natural

**Texture:** Semi-hard

**Aging:** 6 months

**Size:** 11 pound wheel



The milk for this raw sheep milk cheese is brought in from neighboring farms and taken to the Abbaye de Notre Dame de Bellocq in the Western Pyrenees. The cheese is then made by Benedictine monks at the Bellocq Abbey. The semi-hard, dense paste has a concentrated flavor profile that balances the smooth, buttery, nutty and fruity characteristics of the cheese. The wheels are covered with a thick, brown, cloth-imprinted rind.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

