



Beaufort Alpage



Affineur: Jean d'Alos

Region: Rhone-Alps

Country: France

Milk: Raw Cow

Rennet: Traditional

Rind: Natural

Texture: Hard

Aging: 18 months

Size: 150 pound wheel

Beaufort is made with the milk of cows raised in the high pastures of the Savoie stretching over the Beaufortain, Tarentaise, Maurienne, and part of the Val d'Arly regions. It owes its creamy fruity character to the milk of herds grazing on these high Alps pastures. Cellar aged for 18 months, this cheese develops a deep richness and concentration of flavors. The wheels are turned regularly to allow its natural reddish brown rind to develop. Dense and buttery with a nutty finish which is balanced by a slight sweetness, Beaufort is sometimes referred to as the "Prince of Gruyeres."

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

