

Abondance



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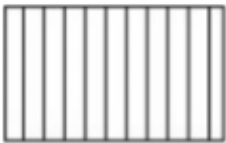


Production area

Technological family: cooked pressed cheeses

Type: cow's milk cheese

Cutting tips:



Description

As the French saying goes, "*Abondance ne nuit pas*" – there's no harm in having too much. And there's certainly no harm in having too much of this cheese, which originates from a monastery and is made only in Haute-Savoie from raw milk collected via two daily milking. It is moulded in cloth and then placed in a press for at least a day before it is salted. It is then laid on spruce wood boards in a cellar for at least 100 days, during which time it is regularly rubbed with salt water and turned. Abondance is known for its slightly bitter hazelnut flavour.

What should I drink with it? A Chasselas, a Ripaille or a Gamay.

Format: diameter 40cm, thickness 7.5cm.

Weight: 6-12kg

What's special about the production method?

Organoleptic characteristics:

Appearance: the wheel is distinguishable by its concave heel and smear-ripened crust. The rind is cloth-like and golden-yellow to brown in colour. The ivory to pale yellow body generally has a few regular, well-distributed holes.

Texture: the body is supple, melting and not stretchy.

Aroma: an odour of damp earth (cellars, mushrooms, etc.).

Flavour: fruity with hints of pineapple, apricot, citrus, lemon and hazelnut.

Website: www.fromageabondance.fr