

## Beaufort



PDO since 1968



Production area

**Technological family:** cooked pressed cheeses

**Type:** cow's milk cheese

**Cutting tips:**



### Description

Why is the heel of a wheel of Beaufort cheese concave? Simply because it is moulded in a sheet of linen surrounded with a hoop of beechwood, which gives it its distinctive form. Beaufort is made with milk from Tarine or Abondance cows. At the cheesemonger's, look out for Beaufort, made between November and May, when the cows' diet is hay-based, and the "summer" version, made from June to October, when the cows are grazing in the pastures, and "Chalet d'Alpage" Beaufort, which is produced after each milking via traditional techniques at an altitude of at least 1,500 metres and from the milk of a single herd.

**What should I drink with it?** A Chignin Bergeron or a white Arbois wine.

**Format:** Height: 11 to 16cm. Diameter: 35 to 75cm.

**Weight:** 40-45kg

### What's special about the production method?

It is made from whole raw milk in the high mountain tops of Savoie.

The Tarine and Abondance herds are limited to a yield of 5,000kg of milk per lactating cow per year. The cows graze from the bottom of the valleys up to an altitude of 2,500m, the highest altitude at which milk is produced in Europe.

The leaven is prepared by the cheese maker and the rennet is taken from cows' abomasums. Regulations forbid the use of any other product.

The curd grains are heated to 54°C. Once the process is complete, they are placed in a piece of linen inside the wooden hoop that gives the heel its concave shape.

### Organoleptic characteristics:

**Appearance:** a pale brown to orangey rind with a textured effect created by the linen. Ivory to golden-yellow smooth and dense body. When the cheese has aged for a long time, white crystals form in the body.

**Texture:** The body is oily and malleable, both firm and melting in the mouth.

**Aroma:** this highly aromatic cheese has a complex aroma with notes of butter, wood, flowers and even fruit.

**Flavour:** Beaufort is both salty and mild with a flavour which is distinctive but not strong. It is generous and lasting in the mouth.

**Website:** [www.fromage-beaufort.com](http://www.fromage-beaufort.com)