

Reblochon or Reblochon de Savoie



PDO since 1958



Production area

Technological family: soft cheeses with washed rinds

Type: cow's milk cheese

Cutting tips:



Description

Green or red Reblochon? No, we're not talking about the colour of the rind – that is always saffron yellow. We're talking about the casein labels put on the cheese. Reblochon comes from the plateaux, from the mountain farms of Savoie. It is made only with raw milk produced by mountain cows (Abondances, Montbéliardes and Tarines) fed mainly on grass in the summer and hay in the winter. A green label denotes a farmhouse cheese, made manually on the farm after each milking, using milk from a single herd. A red label means a dairy cheese, made in a dairy or a *fruitière* (cooperative) with milk from several farms. After 15 days in the cellar, Reblochon is wrapped before it continues to ripen until it is eaten, thanks to the thin slice of spruce wood on which it stands. How should you enjoy it? Well, although it is of course known as a key ingredient of *tartiflette*, its creamy texture and mild, perfumed flavour make it perfect as a starter or light meal with fruit, vegetables or summer spices.

What should I drink with it? A Jacquère or a Mondeuse.

Format: Diameter: 13-14cm. Thickness: 3-3.5cm.

Weight: 450-500g

What's special about the production method?

Organoleptic characteristics:

Appearance: a thin orangey-pink rind covered with a delicate white foam. The body is a shiny ivory-yellow colour and may have a few holes.

Texture: very creamy and supple to the touch, the cheese is rounded and silky in the mouth. The rind has a little more bite.

Aroma: the rind smells woody, sometimes with notes of leather or the farm. The body offers aromas of butter and/or cream.

Flavour: a balanced mild, perfumed flavour which leaves a creamy and/or hazelnutty flavour in the mouth. Farmhouse Reblochon has a stronger (animal), more lasting flavour.

Website: www.reblochon.fr