

Tome des Bauges



PDO since 2002



Production area

Technological family: uncooked pressed cheeses

Type: cow's milk cheese

Cutting tips:



Description

The word Tome is taken from the Savoie patois *Toma*, meaning, "cheese made in the mountain pastures".

In the past, Tome des Bauges was a domestic cheese, made by families for their own consumption. It was sold in local markets and also used as a medium of exchange. Today, it has earned its place on the cheeseboard.

Tome des Bauges is closely connected with its terroir, the Massif des Bauges. It is ripened for at least five months, during which time it develops its pallet of aromas varying from lactic to subtly woody.

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

Format: Diameter: 18-20cm. Height: 3-5cm.

Weight: 1.1-1.4kg

What's special about the production method?

Organoleptic characteristics:

Appearance: a thick grey and very undulating rind (said to be "tormented") which can grow a yellow, red or white bloom covers a smooth, homogeneous ivory to yellow body which may contain a few holes.

Texture: a supple texture, thick and melting in the mouth, but not stretchy or sticky.

Aroma: the rind gives off an odour of mushrooms and cellars, while the body has a subtle smell with notes of milk, sometimes caramelised and fruity.

Flavour: the flavour is balanced. Lactic, roasted and fruity notes may be discernible, combining to give a delicate, tasty cheese.

Website: www.tome-des-bauges.com