

Abondance



People can't get enough of Abondance, which is a real treat for the taste buds. This semi-hard cheese, which was first created by monks, is made exclusively in Haute-Savoie using raw milk from cow's milked twice a day. Moulded in a hessian, the cheese curd is placed in a press for one day before being salted. It is then left to mature for at least 100 days on spruce boards in a cellar, where it is regularly rubbed with salty water and turned over. This cheese is renowned for its slightly bitter taste of hazelnuts.



CHEESER
SHEEP'S
MILK



YEAR OF LABELLING
1990

KEY FIGURES

240

Milk producers

75

Farmhouse producers

16

Production plants

14

Maturing plants

3497

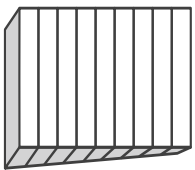
Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.fromageabondance.fr



Cutting



Breads

Nut bread
Seeded baguette



Food pairings

Alcohol abuse is harmful to your health.
Drink in moderation.

Savoie dry white wine
Crémant de Savoie
Vin de Savoie
Sparkling rosé



Appearance

Concave side, smear-ripened rind, fabric look with golden yellow to brown colour



Texture

Soft creamy cheese



Taste

Fruity taste, slight notes of nuts, pineapple and citrus