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 COW'S MILK

YEAR OF LABELLING 1990

KEY FIGURES

240
Milk producers

75
Farmhouse producers

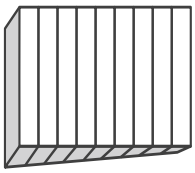
16
Production plants

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