

# 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](http://www.fromageabondance.fr)



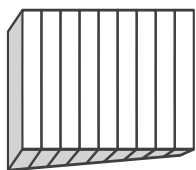
## Cutting



## Breads



## Food pairings



Nut bread  
Seeded baguette

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