

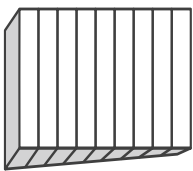
Beaufort



Simply, because after being moulded in linen, the cheese, which is made from milk from Traine or Abondance cows, is kept in a beech wood circle, which is where it gets its famous shape from. Your cheesemaker will stock Beaufort that has been made between November and May, when the cows eat a wheat-based diet, and “summer” Beaufort, which is dairy produce made between June and October, when the cows are out to pasture. There will also be “chalet d’alpage” Beaufort, which is made after each milking at 1,500 metres above sea level with milk from a single herd and using traditional techniques. Beaufort is a Savoie pressed cooked cheese made with raw milk. Its paste has an ivory, off-yellow colour. Beaufort often features in classic cheese cheeseboards. A wheel of Beaufort weighs around 40kg. This cheese goes blissfully with numerous white wines, consumed in moderation.



Cutting



The ideal is to get a portion of the concave side, a real sign of recognition. If quarters are too heavy for the amount desired, they can be split in two by cutting across the width of the cheese.



CHEESER
COW'S
MILK



YEAR OF LABELLING
1968

KEY FIGURES

354

Milk producers

33

Farmhouse producers

1

Maturing plants

5040

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.fromage-beaufort.com



Breads

Nut bread
Seeded baguette



Food pairings

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

Beaufort goes down beautifully with a number of beverages, such as Chignin Bergeron, Crémant or a craft lager



Appearance

Shape: flat wheel, concave side, regular height (11 to 16cm. exempt from deformation.

Rind: rubbed (smear ripened) cheese, clean, solid and damp, with uniform yellowish brown colour. No folds, cracks, fissures or white or grey stains.

Paste appearance: ivory or off-yellow, with no openings; may be some thin splits or small holes (eyes).

Texture

Paste texture: soft and creamy

Taste

Aroma and flavour: clear, a little salty, no bitterness or tang. Distinctive aroma evoking hazelnut.