

Reblochon



Green or red Reblochon? No, it is not about the colour of the rind, which we know is always saffron yellow with a thin white layer. We are talking about the colour of the casein pellet put on this staple of the cheeseboard, which comes from farms in the Savoie mountains and is made exclusively with milk from mountain breed cows (Abondance, Montbéliarde and Tarine) fed primarily on grass in the summer and hay in the winter. The green colour means it is “farmhouse Reblochon”, therefore handmade by “farmhouse producers” after each milking of a single herd. Red denotes “dairy Reblochon”, meaning it has been made in a dairy or fruit production plant with milk from several farms. After at least 15 days in a cellar, Reblochon is wrapped and then continues maturing until it is ready to eat, sitting on a thin beechwood ring. For gourmet purposes, Reblochon is still the essential cheese used in tartiflette. It can also be eaten plain just with a slice of bread! Reblochon has a creamy texture and a soft and scented taste that can readily be served as a starter or as part of a dish with fruit, vegetables and summer spices. Reblochon is a whole raw milk pressed and uncooked cheese. It has a diameter of 13 to 14cm and weighs around 500g. It is also available in a smaller size, with a diameter of 9cm and weight of about 250g. Reblochon is relatively low in calories because its fat content is just 27%! Reblochon can be eaten in all seasons ... and on all occasions!



CHEESER
COW'S MILK



YEAR OF LABELLING
1958

KEY FIGURES

487

Milk producers

120

Farmhouse producers

18

Production plants

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Maturing plants

16934

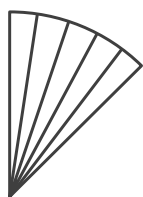
Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.reblochon.fr



Cutting



Cut into wedges outwards from the middle of the cheese



Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Savoie white wine/Jura white wine

Loire red wine

Brut Champagne

Amber beer

Peated Islay whisky

Jura red wine

Rhône valley red wine

Demi-sec Champagne

Rosé Champagne

Cumin, Cinnamon, blueberry jam, apricot jam, chestnut jam, strawberry jam.

Hazelnuts, pistachio, rosemary and tarragon.



Breads

Nut bread

Cereal bread

Cocoa bread

Vienna bread

Wholemeal bread



Appearance

Flat cylinder with a diameter of 13 to 14cm (9cm for the small size). Swollen sides, supple.



Texture

Thin rind, creamy paste



Smell

scents of hot milk, wet land, animal, hay and roasting



Taste

Subtle flavours, medium intensity: hot milk, hazelnut, peanut, animal

Saffron yellow rind with a thin white mousse, with the appearance of apricot skin (must not get wet). Gleaming, ivory-coloured paste that may have small holes.