

# Tome des Bauges



The word “Tome” derives from “Toma”, which means “cheese made in the mountain pastures” in the Savoie dialect. La Tome des Bauges used to be a domestic cheese intended solely to a family’s own use. It was sold locally in market stalls and was also used as a trading currency. Nowadays it is a fully-fledged cheeseboard feature. La Tome des Bauges is closely linked to its region, the Bauges Mountains. At least 5 weeks maturing give it a diversified taste, ranging from milky to subtle woodland notes.



CHEESER  
COW'S MILK



YEAR OF LABELLING  
2002

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## KEY FIGURES

**54**

Milk producers

**13**

Farmhouse producers

**5**

Production plants

**916**

Tons marketed in 2020

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SITE WEB DE L'APPELLATION :  
[www.tome-des-bauges.com](http://www.tome-des-bauges.com)



Cutting



Breads



Food pairings



Nut bread  
Cereal bread  
Cocoa bread  
Vienna bread  
Wholemeal bread

Alcohol abuse is harmful to your health.

Drink in moderation.

Jura dry white wine  
Loire red wine  
Brut Champagne  
Dark beer  
Peated Islay whisky  
Jura red wine  
Bordeaux red wine  
Champagne red wine  
Demi-sec Champagne  
Lager  
Rosé Champagne



## Appearance

Size: Diameter: 18 to 20cm/Height: 3 to 5cm/Weight: 1.1 to 1.4kg

Colour: Paste: ivory to yellow, Rind: grey, possibly with yellow, red, pink or white mould.



## Texture

An uneven rind (in keeping with the mountain relief)