

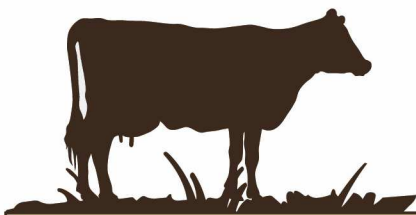
## Manufacturing

It is produced from april to september, when the sales of Reblochon decrease and when the cows are out in the pasturelands. Fed with grass the cows will produce a more fruity milk which will give the cheese a nice yellow paste . A cooked pressed cheese, the Alpin is similar to the Gruyère. It has a brown rind and a paste with small regular cracks. Thanks to its mountains origin and to the care brought to it during its 15 months maturing time, the Alpin is a great fruity taste cheese.



## History...

The Alpin is produced in a very small quantity in the Bauges mountains. We discovered and selected this high quality and fine taste cheese in a small cooperative . The maturing time of the Alpin has increased since the beginning of 2015 to improve the cheese's flavour and texture. It is also called the « French Gruyère »



31%



Pressed cheese  
cooked



12/15 months



38 Kg



Apremont  
Roussette de Savoie



Rhône - Alpes