



Manufacturing

Made of milk from a great soil, the cheese is washed again with salted water during the first week of maturation, like a Reblochon. Then the cheeses are till regularly turned over for 6 weeks and the rind is covered with a grey blanket named « poil de chat = cats hair » Its texture is rich, soft and unctuous.

The cheese is pale yellow and may have some small eyes. The Fondante des Alpes is mild and fruity with hints of hazelnuts.

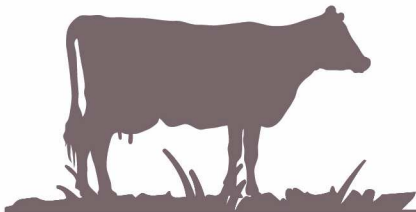
History...

Situated near Thônes in Haute Savoie, the farm is 800 m up in the hills.

The family lives only for the making of their cheeses, respecting the life of the herd, made up of 150 cows (Abondance's race for the most part, then Montbéliarde and a few Tarine's cows)

The year is divided in two, two distinct but complementary periods.

Family and herd are settled at the farm in October. The animals take advantage of the lush grass which grows again after haymaking time. Back undercover for the winter for 4 to 5 months, the cows will be fed on the hay that's been harvested in the hot summer.



From April the herd returns to pastures close to the farmhous with short but luxuriant grasses. Cheesemaking occurs on the farm.

At the end of May, there's a big change : everyone goes into summer quarters ! Life in the high mountain pastures begins, the herd but also the herdsman go up to their chalet located on a plateau at a height of 1600 m above La Clusaz. All the family lives and works at the chalet. The massif of Aravis is wonderful, with such fresh air and its grass is so rich, interspersed with many alpine flowers.



28%



Young



Pressed cheese uncooked



1,5kg



Roussette de Savoie et Pinot gris



Rhône - Alpes