



Manufacturing

Our selection comes from a farm with 150 cows, situated at 800m high near « Thônes ». The herd is composed of 60% of the race "Abondance", 30% of "Montbéliarde" and 10% of "Tarine". They stay at the farm during the winter time and go outside in the mountains during summer time, we call it "estive".

The milk is curdled through renneting, cutted, divided and pressed in moulds covers with a linen cheesecloth. Having been turned-over several times, our supplier will put on the cheese the green casein disc with a number, to identify the farmhouse cheese.

Generally aged between 16 to 25 days of maturation, the Reblochon are covered with a thin white foam. After several washing, the rind will become rose to orange-colored.

The two small strips of spruce which wrap the cheese, will provide to the Reblochon a nice evolution and preservation.

Its creamy and fruity taste can evolve to a nice hazel taste

History...

We can remember the word "Re-blocher" that meant in the XVI century "to milk a second time". From this word the name "reblochon" later appeared.

Since the Renaissance, the tenant farming was calculated according to the quantity of milk. The inspector checked the milking, to deduct the quantity of cheese that the farmer was able to produce. To reduce his tax, the farmer made an incomplete milking, which he would then complete as soon as the inspector had left.

The milk from the second milking, not generous in quantity but very rich in cream was of a high quality, and this is with this milk that the farmer manufactured his cheese: Le Reblochon.



Rhône - Alpes

