

ALBARON FERMIER



Manufactoring

Manufactured in the Annecy region, the Albaron matures on our collecting producer's premises. Available all year round, it develops more subtle flavour and aroma in the summer and early autumn, when the goats graze.

This cheese being a farmhouse cheese, its fat, proteins and lipids content can vary and is closely linked to the seaon and to the cattle's diet.

The production will decrease between November and March which means the supplies will be lower from Decembre till the end of March.

History...

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