

# BEAUFORT AOP



## Manufacturing

You can recognise easily the Beaufort among the other gruyere cheeses thanks to its concave heel. We need 400 litres of milk to produce a wheel of 40 kilos.

The Beaufort is made from cow's raw milk and it can only be produced in the Savoie high mountains.

The first step of its manufacturing is the curdling: during this step the milk is warmed at 33°C.

The Cheeseman adds the rennet, the curdling time takes 30 minutes. Then he will cut the curds in small grains with a curd knife. Before moulding the cheese, the small grains are warmed and stirred to have a perfect draining.

In order to reveal the best taste qualities of the Beaufort, you can find Beaufort AOP extra, vieux and extra vieux. Set on spruce boards, the Beaufort wheels are regularly salted, rubbed and turned over in cellars at a temperature and humidity perfectly controlled.

## History...

In the 17<sup>th</sup> century, the Beaufortain valley produced cheeses like « gruyère » that were called « grovire », with good conservation and transport abilities.

The manufacturing of "Grovire" rapidly expands to the neighbouring valleys of Tarentaise and Maurienne. Its quality creates a notoriety outside of its native mountains and during the French Revolution, the "Comité de Salut Public" (a French Revolution assembly) orders 1000 tons of Beaufort to feed Paris.

In 1865 the « grovire » is finally called Beaufort.

There are two explanations for the concave heel shape of the cheese: to facilitate the transport of the cheese on a mule's back and to avoid sagging during maturation.

The production of Beaufort declines after the war but persists so far and receives the AOP in 1968.



Rhône - Alpes



32%



Pressed cheese  
cooked



Extra, vieux and extra  
vieux



35kg



Crémant de Savoie  
La Roussanne