

calendar

distributors of the finest foods

CHABERT

Beaufort d'Alpage 45kg

Origin: Auvergne-Rhône-Alpes, France
Classification: Artisan
Milk: Cow
Type: Hard
Form: 45kg wheel
Item Code: 703026



Famous since Roman times, this huge 40kg cheese is often referred to as the Prince of Gruyere.

Made by Fruiteries Chabert, this family business specialises in cheeses of the Hautes Savoie where the cows are moved to mountain pastures during the summer. Beaufort AOP d'Alpage is only made from raw milk in alpine chalets at more than 1500m, with the milk of a single herd.

This smooth textured cheese has a distinctive concave shape and natural rind. The sweet, nutty, floral flavours highlight the name Alpage reflecting the alpine grass and wildflowers which the cows eat on the high mountain slopes.



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