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distributors of the finest foods

FRUITIERES CHABERT

Emmental de Savoie IGP 65kg

Origin: Auvergne-Rhône-Alpes, France
Classification: Artisan
Milk: Cow
Type: Hard
Form: 65kg wheel
Item Code: 700834



Made from whole raw cow's milk this cheese is among the largest in the world weighing in at 65kg. The Chabert family run a number of small fruitieres or dairies in the region, making speciality Savoie cheeses including Abondance and Reblochon.

Emmental de Savoie has a natural rind and is matured in mild temperature cellars that encourages the large, walnut sized holes to develop in the pale yellow paste that is the hallmark of this cheese.

The cheese is matured for a minimum of 12 months and the resulting flavour is buttery with a distinct sweet fruity flavour and smooth, soft, springy texture.



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