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FROMAGER D'AFFINOIS Le Fromager Double Cream 2kg

Origin:	Auvergne-Rhône-Alpes
Classification:	Artisan
Milk:	Cow's Milk
Type:	White mould
Form:	2kg wheel
Item Code:	700841



The name d'Affinois is a play on 'affinage' - the French word for the ripening process of cheese. Using an innovative method called ultrafiltration, Jean Claude Guilloteau pioneered a new method of cheese making in the 1980's that created a luscious and velvety cheese naturally richer in proteins and minerals.

Cheese is made in Belley, a small town nestled at the foot hills of the picturesque French Alps, surrounded by ancient forests and famous for its many waterfalls, and local farmers supply the dairy with luscious milk from their herds of Montbeliardes and Holstein cows that graze on dense pastures nearby.

With a thin white mould rind, and a paste that gradually develops a mild, sweet, creamy flavour, this double crème cheese has a silky mouth feel and creamy subtle flavour.

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