

calendar

distributors of the finest foods

FROMAGER D'AFFINOIS Excellence 2kg



Origin: Auvergne-Rhône-Alpes
Classification: Artisan
Milk: Cow's Milk
Type: White mould
Form: 2kg wheel
Item Code: 704760

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.

Excellence has a smoothness and infinite sweetness due to the extra cream that is added during cheese making and an elegant, silky-buttery mouth feel.

WA
8A FOCAL WAY
BAYSWATER WA
6053
08 9327 3500
[order here](#)

SA/ NT
34 ROSBERG RD
WINGFIELD SA
5013
08 8168 1907
[order here](#)

VIC/ TAS
L2/ 262 LORIMER ST
PORT MELBOURNE
VIC 3207
03 8645 4666
[order here](#)

NSW/ ACT
24A RALPH ST
ALEXANDRIA
NSW 2015
02 8244 8288
[order here](#)

QLD
3/31 ARCHIMEDES
PLC MURARRIE
QLD 4172
07 3895 4888
[order here](#)

calendar



www.calendarcheese.com.au