



Beaufort d'été Réserve, A.O.P.

Beaufort d'été Réserve is a cheese with character that can only be produced during the summer in the Alps.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Raw
Country	France
Region	Rhône-Alpes
Details	Département Savoie
Producer	N/A
Fat	31%
Minimum Refinement	6 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Variable
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Savoie Wines (Abymes, Apremont, etc.)

Red Wine



Aromatic and supple
Mondeuse, Beaujolais

Beer



Brune Mordante
Gueuze, Brown Abbey

SIMILAR PRODUCTS

- » Comté (en)
- » Etivaz, A.O.P. (en)