



# *Abondance Laitiere*

Stock Code: **ABONDANCE**



Abondance cheese, made from unpasteurised, whole, cow's milk, takes its name from the valley and village of Abondance, nestled in the northern part of the Haute-Savoie region (French Alps). Abondance cheese is only made in the mountains of the Haute-Savoie and has been awarded the prestigious Appellation d'Origine Protegee (AOP) label. Abondance cheese has a strong smell and an intense grassy & alpine plant flavour, but with a complex balance of acidity and sweetness.

It pairs well with dry white wines like Roussette de Savoie or light red wine like Beaujolais.

## *Technical Information*

<b>Origin</b>	Haute-Savoie, France
<b>Type</b>	Half-cooked, Pressed, Artisan, Hard
<b>Milk</b>	Unpasteurised Cow's Milk
<b>Rind</b>	Natural
<b>Texture</b>	Dense, Firm, can be Slightly Grainy
<b>Flavour</b>	Rich Buttery, Acidic, Sweet
<b>Aroma</b>	Complex Herbal

