

MANIGODINE



CODE	46760
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	1,5 kg approx

An innovative cheese but rich in traditions

DESCRIPTION	An innovative cheese produced in raw cow's milk from the breed Abondance
APPEARANCE	It is a creamy and fresh cheese, matured for 2 months with a circle of épicéa (spruce)
TASTE	Sweet, with vegetal hints and a hazelnut flavour
MATURING	At least 2 months
PRODUCER	Fromagerie Joseph Paccard - Manigod Haute-Savoie - France
OUR SELECTION	Matured in Haute-Savoie, in the heart of the valley of the 'Aravis', at 1000 meters altitude, by Joseph Paccard, one of the best affineur for Reblochon fermier. In 2007 we visited Monsieur Paccard in Manigod, to see their maturing cellars. Since then we have been working with them with great pleasure
CURIOSITY	Produced by the women of Manigod, a village in Haute-Savoie, called Manigodines