



STELLA'S  
P A N T R Y

## Beaufort d'Alpage

**Pronunciation:** boh-FOR dahl-pawg  
**Origin:** Rhone-Alpes, France  
**Milk Source:** Unpasteurised Cow's milk  
**Rennet Type:** Animal  
**Style:** Hard  
**Size:** 36kg wheel  
**Approximate Age:** 12 months



Beaufort is derived from milk of extremely high quality from the ancient breed of Beaufort Cow, originating high in the remote Rhone-Alps. The cheese has a smooth beige rind and paste, a firm creamy texture with the occasional horizontal fissure, and a mild, fruity, sweet flavour. It is most sought after in its d'alpage version (Beaufort d'Alpage) which is made from milk given by cattle that have been grazing on summer grasses, herbs and flowers at elevations over 6000 feet. The milk from the height of summer is much richer. The sweetness and the lush aroma of the pasture become predominant, as does a distinct nuttiness not apparent in other season Beaufort. The pâté of a winter cheese is white, that of a summer cheese, pale yellow, it is said that the chlorophyll from the grass and carotene from the alpine flowers give the summer cheeses their colour and flavour.

**Tasting Notes:** Fruity and sweet in flavour with floral herbaceous notes.

**Uses:** cheese platter, fondue, gratin, cheese toastie.

**Wine Match:** Champagne, Aged Semillon, Pinot Noir

**Try with:** apple chutney, fig & earl grey jam, lavender & honey sourdough