

Abbaye de Tamié



General information:

Origin: Rhône-Alps

Cheese group: Soft, washed-rind cheeses

Milk type: Cow's milk

Strength: Medium

Taste: creamy

Fat content: 50%

Description:

Another monastic cheese, made in the Bauges mountain area. It is produced in a similar way to Reblochon, its more famous neighbour, but with a creamier taste. It is presented in various sizes, from 600g up to 1.5kg, usually wrapped in blue paper with a Maltese cross.