

# Tomme de Savoie

Génépi cheeses offer the best of the Alpine cheese making tradition, with a focus on raw milk, natural aging, and farmstead production. Génépi Tomme de Savoie is a farmstead version of the classic French Tomme de Savoie, with distinctive, nuanced flavors to match the rustic brushed rind.



**TASTING NOTES** ▶ Semi-soft paste with sweet milky flavors and delicate aromas

**USES** ▶ Perfect on a cheese and charcuterie board, paired with cornichons and crusty baguette

**BREED** ▶ MONTBÉLIARDE, ABONDANCE, TARENTEISE

**RENNET TYPE** ▶ TRADITIONAL

**ORIGIN** ▶ SAVOIE, FRANCE

**MILK TYPE** ▶ COW

**MILK TREATMENT** ▶ UNPASTEURIZED