

Tome des Bauges



The word “Tome” derives from “Toma”, which means “cheese made in the mountain pastures” in the Savoie dialect. La Tome des Bauges used to be a domestic cheese intended solely to a family’s own use. It was sold locally in market stalls and was also used as a trading currency. Nowadays it is a fully-fledged cheeseboard feature. La Tome des Bauges is closely linked to its region, the Bauges Mountains. At least 5 weeks maturing give it a diversified taste, ranging from milky to subtle woodland notes.



CHEESER
COW'S
MILK



YEAR OF LABELLING
2002

KEY FIGURES

54

Milk producers

13

Farmhouse producers

5

Production plants

916

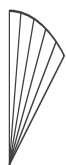
Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.tome-des-bauges.com



Cutting



Breads

Nut bread
Cereal bread
Cocoa bread
Vienna bread
Wholemeal bread



Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Jura dry white wine
Loire red wine
Brut Champagne
Dark beer
Peated Islay whisky
Jura red wine
Bordeaux red wine
Champagne red wine
Demi-sec Champagne
Lager
Rosé Champagne



Appearance

Size: Diameter: 18 to 20cm/Height: 3 to 5cm/Weight: 1.1 to 1.4kg

Colour: Paste: ivory to yellow, Rind: grey, possibly with yellow, red, pink or white mould.

Texture

An uneven rind (in keeping with the mountain relief)