

Tomme Fermiere d'Alsace
(TOME fehrrm -eE-YEAH dahl-SAHS)



Tomme Fermiere d'Alsace is a firm, washed-rind (smear-ripened) cow's milk cheese made in the Alsace region of France. We receive this cheese into our caves and continue the maturing process for an additional two to four months, washing each wheel several times with a light fruity Alsatian wine. This dramatically accentuates the lactic flavors and helps it develop long, fruity notes with hints of mushrooms, grasses and butter. Tomme Fermier d'Alsace complements regional varietals such as Riesling and Gewürztraminer.