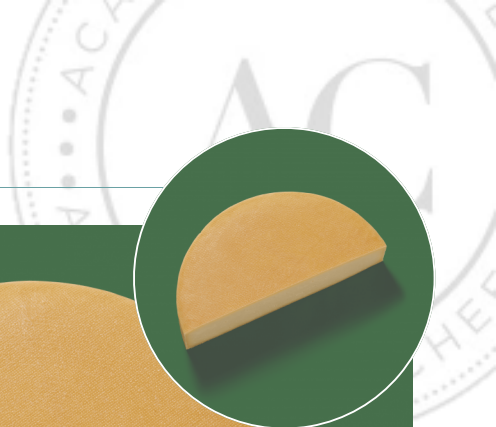
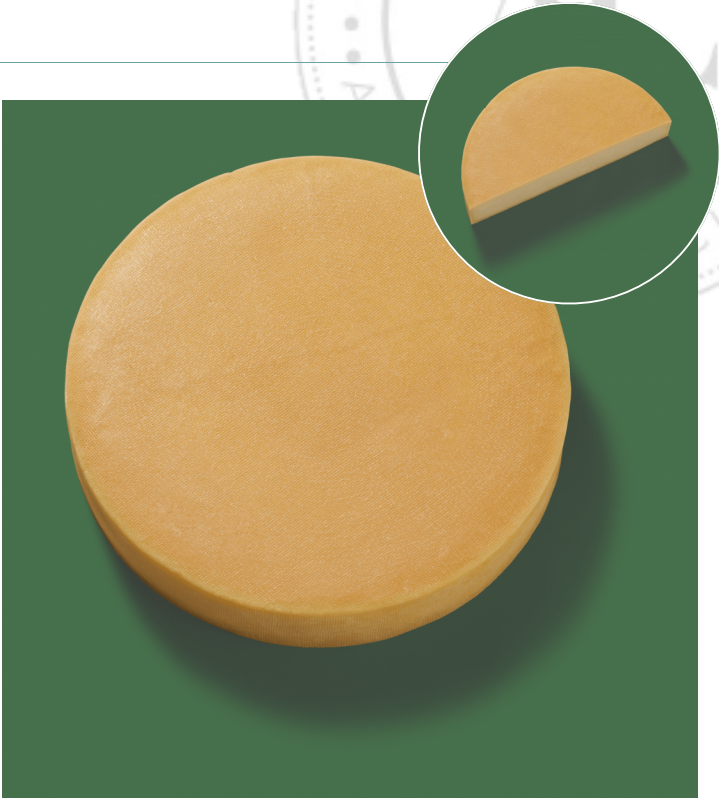




CLASSIC RACLETTE

THE BASICS

MAKE:	Hard
SUB MAKE:	Cheeses which acidify in the mould
POST-MAKE:	Washed rind
SUB POST-MAKE:	Rind washed then dry brushed
TYPICAL AGE PROFILE:	2-4 months
APPROXIMATE WEIGHT(S):	10 lb wheel
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; America
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Holstein
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	Black Truffle; Garlic & Dill



THE STORY

Opened in 2019, Alpinage Cheese Co. embodies Wisconsin’s ethos of protecting tradition while supporting innovation. Their flagship cheese, Classic Raclette, is an homage to founder and cheesemaker Orphee Paillotin’s French heritage and age-old Alpine cheesemaking practices. Mentored by both fifth-generation dairy farmer and Saxon Creamery co-founder Jerry Heimerl and Laurent Mons of the famed French maker, Maison Mons, Orphee crafted a recipe for raclette that satisfied his craving for a taste of home and harnessed the best of Wisconsin terroir.

Each wheel is washed by hand and aged for two months on wooden boards, an affinage technique that regulates humidity in the cave while promoting the growth of beneficial microflora on each batch. The result is a smooth, rich, and flavorful cheese that shines on its own or when melted over bread, potatoes, or vegetables. Since its debut in 2021, Classic Raclette has earned first place at both the 2023 and 2025 American Cheese Society Judging & Competition.

THE CHARACTER

Classic Raclette is a flavourful washed-rind cheese that is earthy, fruity, buttery, and nutty with a smooth texture that melts beautifully. The soft orange rind provides a visual contrast against the straw coloured paste.

PERFECT PARTNERS:

Pair Classic Raclette with hot bone broth, red rice sake (Ine Mankai), a Kir Royale, or an Imperial IPA.