

WELLS ALPINE

THE BASICS

MAKE:	Hardcooked
SUB MAKE:	Alpine style
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Artificial (plastic coating, wax coat, matured in vacuum pack)
TYPICAL AGE PROFILE:	6 - 8 months
APPROXIMATE WEIGHT(S):	4kg
DIMENSIONS:	20cm
GEOGRAPHICAL ORIGIN:	Wighton, near Wells- next- the- Sea, Norfolk
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Brown Swiss
RAW/PASTEURISED MILK:	Pasteurised
VEGETARIAN/ANIMAL RENNET:	Vegetarian
COMMONLY ENCOUNTERED VARIATIONS:	None



THE STORY

Wells Alpine is a hard continental style cheese that was developed after Catherine and husband Stephen went on a cycling holiday to Jura, at the foothills of the French Alps. They learnt how to make Comte, which gave them the skills to develop the alpine cheesemaking technique. Brown Swiss cows were introduced to Copy's Green farm and Wells Alpine was born! Wells Alpine takes it's name from the nearby town of Wells-next-the -Sea. Wells Alpine has won Bronze the British Cheese Awards, and in 2023 Bronze at the Artisan Cheese Awards.

Catherine and Stephen use sustainable and responsible cheesemaking techniques to develop their cheeses. Biomass technology fuels the energy at the farm, using an anaerobic digester (which uses farm waste) to generate heat, hot water and electricity. They were granted Green Farmers of the Year in 2006 and since then have adopted regenerative farming methods, reducing tillage, the use of fertilizers and sprays, promoting a better soil microbiome using cover crops. Commended in the CREAM Climate Sensitive Agriculture Awards 2023 and winners of Livestock Award from Aylsham Agricultural Association 2023.

THE CHARACTER

Wells Alpine has savoury and nutty aromas, buttery and sweet flavours with a acidic tangy finish. The crystalline crunch to the texture contrasts perfectly with the rich yellow cheddar-like paste.

PERFECT PARTNERS:

Lovely with pears & apples

A great British alternative to Raclette, a good melting cheese.

