

Fromagerie Ebrard



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Manufacture of cheeses and dairy products

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Visit us

Workshop, Show-room ,
Visite Guidées, Musee
exposition, Groups,
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Opening Hours

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It was in 1890 that Charles Ebrard took over the Lafont-Ebrard cheese-making dairy and founded the family firm. Since then, no less than five generations have passed down, from father to son, this precious know-how. The company is specialised in making yoghurt from raw milk and cheese from the Alps.

Goats' cheese, ewes' cheese and cows' cheese is made in copper tanks; matured in a stone cellar, moulding and salting are done by hand. Fromagerie Ebrard is one of few that make yoghurt without adding powdered milk. The different cheeses (blue, white Tomme blanche, cooked) are matured in the same cellar, which demands specific know-how. The skill of cutting the curdled milk requires experience gained over the years.

The clientele consists of private individuals and hypermarkets and supermarkets.