



# Sweet Home Grenoble

## Beaufort Cheese Factory

**Thursday, May 25th 2023 from 8:45am to 5:30pm**

Beaufort cheese, made from cooked raw cow's milk, is a protected designation for a French cheese produced in Savoie in the region of Beaufort from which it takes its name.

In the morning, we will discover all the secrets of Beaufort and its soil via a sensory approach and original tools.

Then we will have lunch and visit the medieval town of Conflans or Roselend Lake according to the weather.

**Meeting point :** *At 8:35 am. At the bottom of Grenoble museum stairs. We will leave imperatively at 8:45am  
Back to Grenoble at 5:30 pm. May be later depending on the traffic  
If we are more than 5, we need another car....*

**Cost:** *18 € for member – 25 € for non-member  
Includes transportation, the guided visit. Add the price of the lunch.*

**Registration :** *at the Language exchange meeting or send the following form and the check payment payable to "Sweet Home Grenoble" to  
Corinne CRESPI, 119 rue de Criel, 38500 VOIRON.  
If you have any questions, please contact:  
Corinne CRESPI : 06 28 94 33 19  
E-mail : [sweet.home.grenoble@hotmail.fr](mailto:sweet.home.grenoble@hotmail.fr)*

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### Registration Form

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Name :

Mobile phone :

Member : 18 € x .....pers = .....€

Non member : 25 € x .....pers = .....€