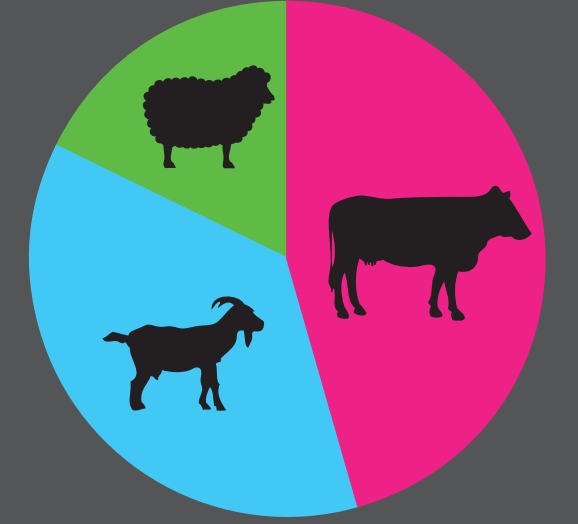


Region  
(columns)

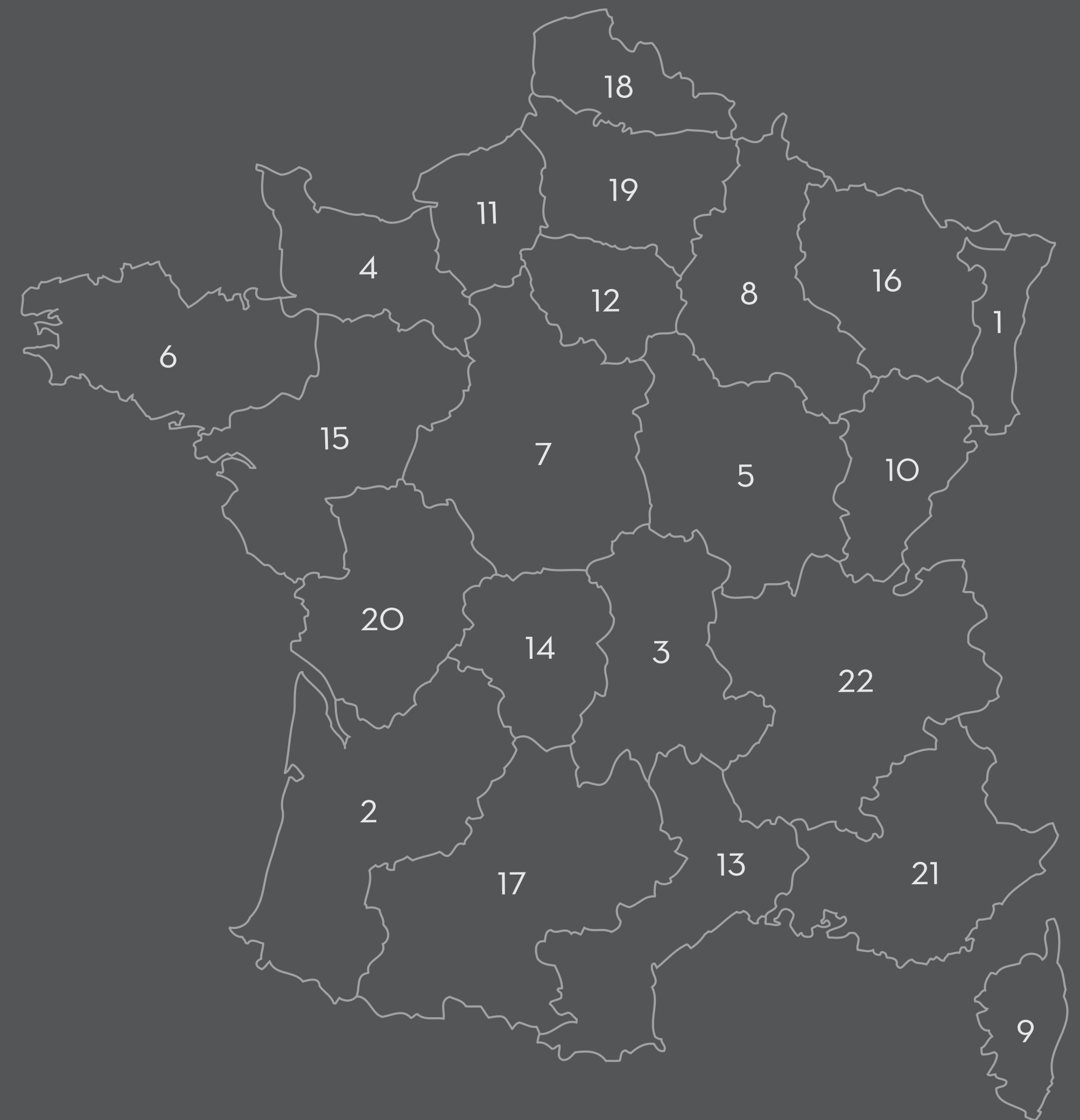
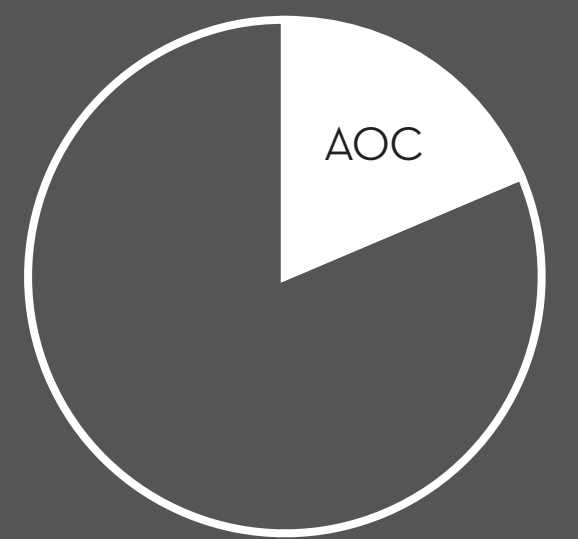
22  
Rhône-Alpes

# FROMAGES FRANÇAIS

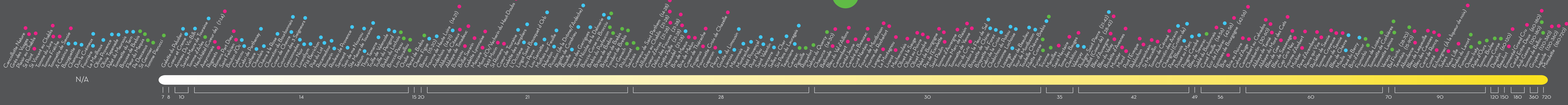
For the cheese lovers of the world! Here is a selection of France's most famous cheeses displayed by region, type of milk, texture, aging, and inclusion in the Appellation d'origine contrôlée (AOC). Enjoy!



The cheeses that contain a white border belong to the list of Appellation d'origine contrôlée (AOC), or "controlled term of origin," which certifies that their production follows a series of standards, according to the laws of the government bureau Institut National des Appellations d'Origine (INAO). The INAO ensures that all AOC products are produced in a consistent manner and in designated geographical areas.



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A  
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S  
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Maturity  
(minimum # of days)