

# LAND AND TRADITIONS



## GRAND ENTREMONT - A TASTE OF THE MOUNTAINS

Representing the whole region and the emblem of innovative and dynamic mountain agriculture, the Grand Entremont brand unites producers, residents and those involved in the promotion of this land. This is an exceptional mountain terroir known for its products with a taste of the peaks: and is the promise of the Grand Entremont agricultural producers to its consumers. Cheeses and dairy produce, aromatic and medicinal plants, flours and bread, fruit and vegetables, honey, meats, drinks, eggs, jams, chocolates, liqueurs and fruit brandies (eaux-de-vie) - all these quality products are on sale at La Brusonette, the grocery in the centre of the village of Bruson.

[www.grand-entremont.ch](http://www.grand-entremont.ch)



## THE PLACE TO EAT: RACLETT'HOUSE

Legend has it that on a cold day, a shepherd put his cheese a little too close to the fire. He tasted the melted cheese anyway and was won over. Raclette was born! The method has since been developed and perfected to the point where it has become an art that maestro Eddy de Baillifard has mastered to perfection and that you can try out in his establishment, which serves as a delicatessen and village café. The right cheese - Raclette du Valais AOP of course - with the right grill, the right gesture and the right accompaniments both on the plate and around the table, and that's it! Let's hear you say: "No stay in the Val de Bagnes is complete without a visit to the Raclett'House".

[www.racletthouse.ch](http://www.racletthouse.ch)

## ETIEZ CHEESE DAIRY

Renowned for its traditional craft, skills and creativity, the Fromagerie Etiez cheese dairy creates unique cheeses made with milk from 15 farms within a 10-km radius of the dairy. Each day, the dairy processes an average of 5,000 litres of milk and stores nearly 6,000 cheeses in the maturing cellars. Among the stars of the dairy are Raclette du Valais AOP Bagnes 98, Tomme La Vollégearde, and Armaney. These three cheeses are made from the dairy's own recipes and give the Fondue d'Étiez, the first certified Valais brand of fondue, its reputation. Open daily, the shop caters to all cheese lovers, whether you prefer soft or hard cheeses. And if you're in Switzerland, but don't have time for a delicious fondue or raclette, rest assured, you can pop along to the vending machine - open 24 hours a day, 7 days a week - and shop for supplies of all the essential ingredients, from cheese to potatoes as well as gherkins and onions, to take home.

[www.fromagerie-etiez.ch](http://www.fromagerie-etiez.ch)



## A TASTE OF TRADITION

The Val de Bagnes is one of the Valais regions that most values its local flavours. Numerous restaurants in the valleys and in the mountains proudly serve traditional menus. A typical Valaisan menu always starts with an aperitif as diners tuck into a sharing platter. The famous Valais dried meat (viande séchée AOP - spiced, dried beef served in fine, almost transparent slices) is best eaten with rye bread (pain de seigle valaisan AOP). Round, dark and compact, the rye bread is also cut into thin slices. A glass of Fendant is the ideal accompaniment to these local delicacies: made from the Chasselas grape, this dry, earthy white wine is the star of every table in the Valais. The red wines of the Valais - Humagne, Pinot noir, Cornalin, Dôle, Gamay - go well with cheese dishes. The white varieties - Petite Arvine, Johannisberg, Amigne, Païen, Ermitage - are best enjoyed as an aperitif or as a starter. Apricot (Abricotine) and pear (Williamine) brandies also have a label protecting their origin and are a delicious way to round off a meal. Enjoy a small glass with coffee or as a refreshing dessert accompanied with a scoop of sorbet. Always consume in moderation!

## Where to find the best products?

**VERBIER:** La Chaumière, Vinabagnes, Laiterie de Verbier-Village, La Vie Claire, La Ferme du Soleil in Médières

**VAL DE BAGNES:** Bio Bagnes, Georgy Maret butcher's in Le Châble, Raclett'House in Bruson, Dairies at Champsec and Lourtier, Epicerie Marie-Jo in Versegères, La Ferme des Glarriers in Lourtier, Café du Mont-Fort in Sarreyer, Ferme des Biolles in Vollèges

**LA TZOUMAZ:** Marché La Tzoumaz, Epicerie Pascal Traiteur



## SPEND THE AFTERNOON AS A CHEESEMAKER

Discover the secret of how artisanal tomme cheese is made - a one-of-a-kind experience in the region. The cheese workshop is run by Marc, who took on the reins of the Verbier dairy from his father. Thanks to Marc's expertise and his passion, you'll have no problem stepping into the shoes of an apprentice cheesemaker. Each workstation has its own cooking pot, which you use to make your own Bagnes tomme. As you follow the production process from A to Z, you'll benefit from Marc's explanations at each step along the way. While the cheese drips into the mould, you'll get a chance to try some of the dairy's other cheeses, such as Vieux Bagnes, Tomme and other house specialities. At the end of the day, you can either take home your fresh handmade tomme or leave it to mature in the dairy.

Activity for 10 years old and up

**One price:** 50 SFr per workstation (max. 2 people)

