

# FROMAGERIE D'ANNIVIERS / VISSOIE

## Raclette AOP - Tommes - Fondue

Welcome to the Fromagerie d'Anniviers

The Fromagerie d'Anniviers cheese dairy makes alpine cheeses, such as Raclette du Valais AOP (with protected designation of origin), using milk from farms in the Val d'Anniviers in the Valais canton of Switzerland.

At the Fromagerie d'Anniviers, you can buy products made in the traditional way. We use only milk from the Val d'Anniviers, where the altitude, the purity of the air, the scent of the hay and the grasses that grow in the mountains, the climate, and the famous local Hérens cattle give it a uniquely floral taste.

It is the farmers of the Val d'Anniviers who maintain its environment and unique traditions, here in the heart of the Alps. Come and taste the Anniviers AOP cheeses, tommes, fondue cheeses (natural or herb-flavoured), and sérac.

### Features

- Type of service: Food

## CONTACT

Fromagerie d'Anniviers /  
Vissoie  
Route des Sampelets 6  
3961 Vissoie

**Bureau : +41 27 475 14 75**  
**(du lundi au vendredi**  
**matin)**

## Accessibilité



[more...](#)

## Description

- Raclette AOP Valais
- Tomme d'Anniviers
- Fondue cheese (natural or with herbs)
- Sérac

[Retour à la recherche](#)

Commandes : +41 79 404  
97 67

(du lundi au vendredi  
matin)

[info@fromagerie-  
anniviers.ch](mailto:info@fromagerie-anniviers.ch)

[www.fromagerie-  
anniviers.ch/](http://www.fromagerie-<br/>anniviers.ch/)

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## OPENING TIMES

### Whole year

Tuesday and Thursday  
:17:30-18:30

Saturday :10:00-12:00

Closed on holidays

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