



Belgic
Wallo

The Fromagerie Biologique de Vielsalm: organic cheese full of flavours

From Wednesday 01 January 2020 to Thursday 31 December 2020.



63 Rue Du Vivier
Vielsalm - 6690

Phone number (main contact): +32
(0)80 21 67 71

<http://www.saveursplaisirs.be/fr/>

La Fromagerie Biologique de Vielsalm invites you to share their passion for cheese, passed on from a generation to another.

Le Vieux Liège, le Waterloo, 1815 Waterloo, le Campagnard, l'Ardenner... all are organic cheeses produced in Vielsalm. The organic, high quality milk used comes from cows grazing in the green meadows of the Ardenne. Expect a maximum of taste!

Come and try!

La Fromagerie Biologique de Vielsalm is open on Tuesdays and Thursdays from 10 am to 2.30 pm.

.....
The information contained herein is provided as a guide only.

We recommend that you check with the local supplier before you leave.

Website editor

Michel VANKEERBERGHEN, Wallonia Belgium Tourism Chief Executive Officer (WBT asbl).

© Wallonia Belgium Tourism (WBT asbl). Avenue Comte de Smet de Nayer 14 . 5000 Namur. Belgium + 32 (0)81 84 41 00 walloniabelgiumtourism.co.uk
info@wbtourisme.be

The information contained in this document is provided and has been compiled very carefully by Wallonia Belgium Tourism (WBT NPO). The editor cannot be held responsible for possible changes that could have occurred between the collection of data and their presence in this document.

Unless otherwise specified, the information you find in this document belongs to Wallonia Belgium Tourism (WBT NPO).

Any use or reproduction of the information require a prior written permission

Wallonia Belgium Tourism (WBT NPO) reserves all intellectual property rights in this document