

COMTE' AOP FORT ST ANTOINE



CODE	46747
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	36 kg approx

A particular selection of Comté produced in alpage and aged 16 months

DESCRIPTION	Raw cow's milk
APPEARANCE	The rind is fresh and humid, ocher yellow and grey in colour; the paste is compact, ivory white, with sparse eyes and it melts in the mouth
TASTE	The taste is sweet with an harmonic sapidity and aromatic and fruity notes, among which stands out the walnut
MATURING	At least 16 months
PRODUCER	Marcel Petite - Jura - France
OUR SELECTION	A special selection of Comté produced exclusively during the mountain pasture from May to October. It is aged for at least 16 months at 1000 meters of elevation inside a fort made of stones
CURIOSITY	Comté is a big size cheese with hard paste. It was born as a solution for the preservation of the milk, which was plentiful during the summer but scarce during the long winter. To produce a wheel of Comté are needed 500 liters of milk. Marcel Petite gathers 36 producers of Comté in his fort. Every 3 months takes place a tasting session in order to identify which wheels should continue the aging and which ones should be shipped to the sale
SUGGESTIONS	Perfect to fill a baguette or as aperitif. We suggest to taste it even in salad, with fruits or melted in the fondue