

COMTE' AOP FORT ST ANTOINE



CODE	46749
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	36 kg approx

Rare selection of Comté aged for at least 30 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 notes of toasted and exotic fruits, slightly herbaceous
MATURING	At least 30 months
PRODUCER	Marcel Petite - Jura - France
OUR SELECTION	A rare selection of Comté produced exclusively during the mountain pasture at 1000 meters of elevation and aged for at least 3 years
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	A rare cheese, we suggest to taste it alone