

GRUYERE AOC YOUNG



CODE	40724
COUNTRY OF ORIGIN	Swiss
TYPE OF MILK	Raw Cow's milk
WEIGHT	32 kg approx

A great Swiss classic, aged at least 6 months

RAW MATERIAL	Raw cow's milk
APPEARANCE	Washed rind, slightly brown in colour; the texture is straw coloured, compact, with no eyes
TASTE	Mild, with notes of cooked butter, bread crust and hazelnut
MATURING	At least 6 months
PRODUCER	Gourmino - Langnau - Switzerland
OUR SELECTION	We selected this classic version of Gruyère, famous for the elegance of aromas; a real cornerstone of the traditional cheese-making art of Switzerland
CURIOSITY	Produced since the year 1115 in the town of Gruyeres, it is still produced today in the dairy farms of the villages of Romandy, according to the traditional recipe; to produce a 35 kg wheel it's needed at least 400 liters of milk
SUGGESTIONS	This younger version is suitable for fondue, tartiflette and Mornay sauce