

MONT D'OR AOP MINI EXCELLENCE



CODE	44498
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	360 g

Cow's milk cheese characterized by woody notes and a creamy taste

DESCRIPTION	Cheese produced in France in the Franche-Comté region, made from raw cow's milk, with a washed rind and possible surface bloom, wrapped in a thin sheet of spruce
APPEARANCE	The cheeses mature in the cellars, so the weight of all the cheese pieces can therefore vary depending on the aging process and the humidity present in these places
TASTE	Pronounced aroma of undergrowth, mushrooms, and moss; on the palate, it is sweet and delicate
MATURING	21 days
OUR SELECTION	The curd is pressed into cylindrical molds, then unmolded and wrapped in spruce wood. The cheese is turned and rubbed almost daily with salted water throughout the maturation period, which lasts at least 21 days. The diameter of the box, slightly smaller than that of the cheese, gives Mont d'Or its wrinkled rind
CURIOSITY	It is named after the Mont d'Or massif, in the Haut-Jura, on the border between France and Switzerland. The only breeds authorized for milk production in the Mont d'Or are the local breeds: Montbéliarde and Simmental. In the past, it was produced from October until spring, when there wasn't enough milk for the large Gruyère wheels: today, the tradition continues as it remains a seasonal cheese, produced from August 15 to March 15 and then sold from September 10 to May 10
SUGGESTIONS	Mont d'Or can be enjoyed cold or hot! If you enjoy it cold, remember to take it out of the fridge half an hour before tasting. Before serving, you need to remove the top part of the rind with a flat knife, following the edge of the cheese, and serve it with a spoon. Alternatively, you can enjoy it hot: open the top, drizzle with a little white wine, preferably from the Jura, and bake for a few minutes. It's also excellent served hot with potatoes and speck