

CALENDAR

CHEESE COMPANY

LE BLEU AOP

701553 LE BLEU MARCEL PETITE COMTE AOP
FROMAGERIES MARCEL PETITE

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|-----------------|-----------------------|
| ORIGIN | Frenche-Comte, France |
| CLASSIFICATION | Artisan |
| MILK SOURCE | Cow (unpasteurized) |
| FAT CONTENT | 32% |
| TYPE | Hard cooked |
| FORM | 40kg |
| APPROXIMATE AGE | 12 months |

CHARACTERISTICS

Comte is a type of Gruyere, similar to the large mountain cheeses made in the Alps, on the borders of France and Switzerland. Their name is derived from forests known as gruyeres whose timber was once used as fuel to heat the copper cauldrons of cheese curd.

Comte now represents the largest volume of all cheeses protected by the AOP system. We select all of our Comte from affineur Marcel Petite who matures the young wheels under a cold maturation system at 1,100 metres in the old underground Fort of Saint Antoine.

These cheeses are made at small dairies in the Jura and are carefully graded before, during and after maturation. They have a concentrated nutty texture and gentle sweet honey flavour reflecting the rich milk of the Montbéliard cows that graze the natural mountains pastures.