

calendar

distributors of the finest foods

L'ARTISAN CHEESE - ORGANIC

Mepunga Gruyere 19kg

Origin: Victoria
Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 19kg wheel
Code: 704227



Inspired by traditional Alpage Gruyère, Mepunga Gruyère is only made in spring.

Originally from the French Alps, Matthieu Megard values the importance of 'terroir' in the cheese making process to reflect the local environment and selects the finest organic milk from family owned dairies in the South West of Victoria.

The curds are heated to expel moisture and this creates a smooth textured cheese with excellent melting qualities and a sweet nutty finish. During maturation, the 16kg wheels are regularly washed in brine which encourages the development of delicious savoury flavours.

WA
8A FOCAL WAY
BAYSWATER WA
6053
08 9327 3500
[order here](#)

SA/ NT
34 ROSBERG RD
WINGFIELD SA
5013
08 8168 1907
[order here](#)

VIC/ TAS
L2/ 262 LORIMER ST
PORT MELBOURNE
VIC 3207
03 8645 4666
[order here](#)

NSW/ ACT
24A RALPH ST
ALEXANDRIA
NSW 2015
02 8244 8288
[order here](#)

QLD
3/31 ARCHIMEDES
PLC MURARRIE
QLD 4172
07 3895 4888
[order here](#)

calendar



www.calendarcheese.com.au