

# calendar

distributors of the finest foods

## MARCEL PETITE

Comte 'Symphonie' AOP 36kg

Origin: Bourgogne-Franche-Comté, France  
Classification: Artisan  
Milk: Unpasteurised Cow's Milk  
Type: Hard Cheese  
Form: 36kg wheel  
Item Code: 704822



Comte is a type of Gruyere, a large mountain cheese made in the Jura region on the borders of France and Switzerland. This hard cooked raw milk cheese is made at small dairies or fruitieres using the milk from several herds of Montbeliard cows.

Affineur Marcel Petite selects and matures the young wheels under a cold maturation system at 1,100 metres in the old underground Fort of Saint Antoine, carefully grading cheese before, during and after maturation.

Only a few wheels are selected for the special label Comte Symphonie and are chosen for their perfect balance of intense flavour and supple texture.

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