

calendar

distributors of the finest foods

SELECTED BY KÄSESWISS Gruyère Vieux PDO

Origin: Fribourg, Switzerland
Classification: Artisan
Milk: Cow's Milk
Type: Hard
Form: 32kg wheel
Item Code: 702616



One of the best aged PDO Gruyères from a single Swiss cheese maker.

This raw milk, cooked curd cheese uses milk sourced from small herds farmed close to the dairy, and just six cheeses are made each day.

Matured locally for 18 months, the cheese is brine washed using Alpine Bex salt to encourage the thick rind formation.

The flavours reflect the milk of the season – spring & summer cheeses are sweet and herby whilst autumn & winter cheeses are more salty and savoury. The smooth texture and rounded flavours have fabulous depth and light crystallisation.

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