

calendar

distributors of the finest foods

SELECTED BY WILL STUDD

La Couronne Comté 32kg

Origin:	Bourgogne-Franche-Comté, France
Classification:	Artisan
Milk:	Cow's Milk
Type:	Hard
Form:	32kg wheel
Item Code:	701532



Comté is the cheese that first got Will interested in cheese. Made from unpasteurised milk, this hard cooked raw milk cheese is made at small dairies or fruitieres using the milk from several herds of Montbeliard cows.

This cheese was matured in the damp underground cellars of Marcel Petite at Fort Saint Antoine high in the mountains that border France and Switzerland in the Franche-Comte.

It's specially selected for Will to wear the prestigious red 'crown' of quality on the basis of its rich concentrated nutty texture, elegant caramel sweetness, and lingering kaleidoscope of flavours rather than on how long it was aged.



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