

Comté



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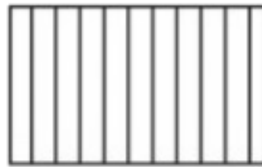


Production area

Technological family: cooked pressed cheeses

Type: cow's milk cheese

Cutting tips:



Description

Comté is produced in the Jura Massif, where the contrast between the seasons is marked. It can be made only with raw milk from Montbéliarde or French Simmental cows. Because a large amount of milk was needed to produce a wheel of cheese (450 litres on average), from the Middle Ages onwards farmers in villages organised themselves into *fruitières*, a kind of forerunner to a cooperative. Comté is a cooked pressed cheese, and is ripened for at least 4 months. Certain wheels of this "Lord of Cheeses" are however aged for eighteen to twenty-four months.

Comté offers a surprising range of flavours. These flavours tell us of the unique grasslands, the changing seasons, the master cheesemaker's specific expertise, the way the cheese has aged in the ripening cellar, and more. Each wheel of Comté has a story to tell, and each story is different.

What should I drink with it? A white Jura (and if possible a vin jaune), a Champagne or a Châteauneuf-du-Pape.

Format: Height: 8-13cm.

Weight: 30 to 48kg

What's special about the production method?

Organoleptic characteristics:

Appearance: the body is dense, very smooth and homogeneous, with few or no holes. The colour varies from creamy ivory in winter to a deeper yellow when the cows are grazing.

Texture: the body of the cheese is firm with a degree of suppleness at six months and becomes firmer or even crumbly as it ages. Comté is creamy in the mouth. After several months' ageing it can contain crystals of tyrosine (an amino acid) which crunch as you bite into them.

Aroma: a very aromatic smell with a wide range of nuances including notes of nuts, grass, flowers and leather. Other notes occasionally present include butter, cocoa, brioche, citrus and more.

Flavour: Comté offers a balance of flavours which persist in the mouth, with an amazing range of fruity, roasted, spicy, green and lactic notes reaching both the mouth and the nose, in unique combinations which make every cheese different.

Website: www.comte.com