

## Mont d'Or



PDO since 1981



Production area

**Technological family:** soft cheeses with washed rinds

**Type:** cow's milk cheese

**Cutting tips:** serve with a teaspoon.

### Description

As the summer holidays draw to a close, fans of Mont d'Or cheese, also known as Vacherin du Haut-Doubs, impatiently await its arrival. It is unusual in that it is a seasonal cheese, sold from mid-September to mid-May. It is presented in a box made of spruce wood. With its undulating rind reminiscent of the mountains and valleys from which it originates, it takes pride of place on the table. The creamy, melting body of the cheese is eaten with a teaspoon. It can be enjoyed as a *boîte chaude*: add white wine and a little garlic, and bake the cheese in the oven. Serve with potatoes and a green salad for a delicious simple supper!

**What should I drink with it?** A fruity white from Savoie or a white Côtes du Jura.

**Format:** Diameter: 11-33cm. Height: 6-7cm.

**Weight:** 480g-3.2kg (including the box).

**What's special about the production method?**

### Organoleptic characteristics:

**Appearance:** the slightly wrinkled, velvety rind has a pink tinge and is covered with a soft white down. Beneath the rind lies a shining, very creamy body.

**Texture:** the body is very soft to runny, smooth, silky and a little sticky in the mouth.

**Aroma:** the body has a mild, clean aroma of fresh milk, while the rind smells slightly animal. The box adds a strong pinewood scent.

**Flavour:** the delicious blend of lactic, woody and animal flavours is typical of the mountains. The creamy body coats the mouth. Eating Mont d'Or is a luxurious, comforting experience!

**Website:** [www.mont-dor.com](http://www.mont-dor.com)