

## MONT D'OR AOP MINI EXCELLENCE



<b>CODE</b>	44498
<b>COUNTRY OF ORIGIN</b>	France
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	360 g

Cow's milk cheese characterized by woody notes and a creamy taste

<b>DESCRIPTION</b>	Cheese produced in France in the Franche-Comté region, made from raw cow's milk, with a washed rind and possible surface bloom, wrapped in a thin sheet of spruce
<b>APPEARANCE</b>	The cheeses mature in the cellars, so the weight of all the cheese pieces can therefore vary depending on the aging process and the humidity present in these places
<b>TASTE</b>	Pronounced aroma of undergrowth, mushrooms, and moss; on the palate, it is sweet and delicate
<b>MATURING</b>	21 days
<b>OUR SELECTION</b>	The curd is pressed into cylindrical molds, then unmolded and wrapped in spruce wood. The cheese is turned and rubbed almost daily with salted water throughout the maturation period, which lasts at least 21 days. The diameter of the box, slightly smaller than that of the cheese, gives Mont d'Or its wrinkled rind
<b>CURIOSITY</b>	It is named after the Mont d'Or massif, in the Haut-Jura, on the border between France and Switzerland. The only breeds authorized for milk production in the Mont d'Or are the local breeds: Montbéliarde and Simmental. In the past, it was produced from October until spring, when there wasn't enough milk for the large Gruyère wheels: today, the tradition continues as it remains a seasonal cheese, produced from August 15 to March 15 and then sold from September 10 to May 10
<b>SUGGESTIONS</b>	Mont d'Or can be enjoyed cold or hot! If you enjoy it cold, remember to take it out of the fridge half an hour before tasting. Before serving, you need to remove the top part of the rind with a flat knife, following the edge of the cheese, and serve it with a spoon. Alternatively, you can enjoy it hot: open the top, drizzle with a little white wine, preferably from the Jura, and bake for a few minutes. It's also excellent served hot with potatoes and speck