



STELLA'S

P A N T R Y

Comté

Pronunciation: con-TAY

Origin: Franche-Comté, France

Milk Source: Unpasteurised Cow's milk

Rennet Type: Animal

Style: Hard

Size: 32kg wheel

Approximate Age: 12 months



Comté is one of the richest and most popular cheeses in France, and represents the largest volume of cheese protected by the AOC. It is traditionally produced in the Jura Mountains, where local farmers bring their milk down for the cooperatives (fruitières), which are managed by a group of villages, to make the cheese. It takes as many as 530 litres of milk from Montbéliard cows to make one wheel of Comté. The AOC restricts production to the Franche-Comté, eastern Bourgogne, and parts of Lorraine, Champagne, and the Rhone-Alpes. Affineur Marcel Petite selects young wheels for maturation under a cold maturation system at 1,100 metres above sea level, within the old underground fort of Saint Antoine.

Tasting Notes: Predominantly sweet and nutty with subtle notes of cream, yeast and mushrooms, the flavour lingers pleasantly on the palate.

Uses: cheese platter, fondue, gratin, cheese toastie.

Wine Match: Champagne, Aged Semillon, Pinot Noir

Try with: apple chutney, fig & earl grey jam, lavender & honey sourdough