



# *Comte Badoz Terroir 4-7 MOIS*

Stock Code: COMTE



Comté is a firm pressed cheese made from the raw milk of Montbeliard cows in the Jura Mountains of France in Franche-Comté. Also called Gruyere de Comté, this cheese is the most popular cheese in France with the highest production figures of all French AOC cheeses.

Comté is produced in small, cooperative dairies, known as 'fruitieres' which collect the milk from close farms. Comté cheese paste is firm and supple and melts in the mouth, leaving a sweet taste.

Comté is a good accompaniment to an apéritif, or may be eaten in a salad, with fruit, in a sandwich, or cooked in a fondue. Jura wines make a classic pairing for Comté, as well as Rieslings, Muscats, Gewurztraminers, and red Bordeaux blends.

This "young" Comté is matured between 4 and 7 months in Pontarlier's caves.

## *Technical Information*

<b>Origin</b>	Jura, France
<b>Type</b>	Half-cooked, pressed, artisan
<b>Milk</b>	Unpasteurized cow's milk
<b>Texture</b>	Smooth, firm
<b>Flavour</b>	Delicate
<b>Aroma</b>	Sweet

