



Mont Jura

Stock Code: MONTJURA



The Mont jura is made from cows that graze on alpine grasses in the Jura mountains. Only made with summer milk. This is a hard, unpasteurized cow's milk cheese with a fruity, satisfying taste and warm, nutty flavour. 18-24 months old aged. The flavour becomes very tasty, quite powerful and the nuttiness is intensified.

This is a gourmet cheese to savour in very thin slices and leave to melt on the tongue before swallowing. Only milk from 2 breeds of cows-the Montbeliarde cows and the Simmental cows is used.

Technical Information

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| Origin | Jura Mountains, France |
| Type | Hard |
| Milk | Unpasteurised Cow's Milk |
| Texture | Hard, Crumbly |
| Flavour | Nutty, Fruity |
| Aroma | Grassy, Rich |

