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JURA FLORA COMTE

PRODUCER:	<i>Les 3 Comtois</i>
ORIGIN:	<i>Poligny , Jura Massif Region, France</i>
ANIMAL:	<i>Cow</i>
STYLE:	<i>Hard Cooked-Raw Milk</i>

One of Frances most popular cheeses, Jura Comte was one of the first cheeses to achieve to AOC status in 1958.

Production of Comte reputedly commenced as early as the 12th century when shepherds would spend summer months in small huts on the slopes of the Jura alps in eastern France. The spring flush of grass and foliage brought on by the thawing of the snow and the warmth of spring produced exceptionally high quality milk. This exceptional milk was converted into remarkable cheeses.

Only fresh milk from Montebeliarde or French Simmental cows is used to produce AOC Comte. The cows are treated with care roaming free in the mountain pastures, and even today each cow grazes on at least one hectare of land. Cheese makers require up to 600 litres of fresh milk to produce a 40kg fully matured wheel of Comte.

Dense in texture but smooth on the palate, subtly salty but sweet, Comte is the main ingredient for croque monsieur and the preferred cheese for fondue.

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