

# Cantal



Diameter 40cm, height 40cm, weight 40kg!!!! You will rarely see it whole. But, thanks to its texture, you will recognise it when you taste even a tiny piece of it . That comes from the way it is made: first the curds are pressed together to form a mass, which is then churned and salted before being pressed again to get the cheese's final shape. The tastes and flavours evolve as it ages, while retaining the unique firm yet melting feeling. The young type is aged for 30 to 60 days, the Entre-Deux ("In-between") type for 90 to 120 days and the old for more than 240. Your cheesemonger will advise you which is most likely to suit your taste.



## Breads

Nut bread, cereal bread, cocoa bread, Vienna bread, wholemeal bread.



CHEESER  
COW'S  
MILK



YEAR OF LABELLING  
1956

## KEY FIGURES

**933**

Milk producers

**77**

Farmhouse producers

**12**

Production plants

**4**

Maturing plants

**10538**

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

[www.aop-cantal.com](http://www.aop-cantal.com)



## Food pairings

Alcohol abuse is harmful to your health.  
Drink in moderation.

Jura dry white wine  
Brut champagne  
Dark beer  
Peated Islay whisky  
Jura red wine  
Loire red wine  
Bordeaux red wine  
Champagne red wine  
Demi-sec champagne  
Lager  
Rosé champagne