

Mont d'Or



As soon as the summer holidays are over, lovers of Mont d'Or eagerly look forward to this raw cow's milk cheese that is also known as Vacherin du Haut Doubs. It is exceptional in that it is a seasonal cheese, sold between 10 September and 10 May. Presented in a spruce wood box, its rind rolls and folds like the mountains where it was spawned and nurtured. It is the star of the table. Its creamy and melting paste can be enjoyed on bread or in an oven-heated dish. Find out more: mont-dor.com



CHEESER
COW'S
MILK



YEAR OF LABELLING
1981

KEY FIGURES

528

Milk producers

1

Farmhouse producer

10

Production plants

1

Maturing plants

5991

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.mont-dor.com



Cutting

With a knife cut into wedges in the box or, if you really want to get stuck into it, use a spoon



Breads

Seeded baguette
Traditional baguette
Country bread
Herb baguette
Bread with lardons
Sourdough bread
Sesame seed baguette
Raisin bread or fig bread



Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

Loire red wine
Brut champagne
Jura red wine
Bordeaux red wine
Burgundy red wine
Burgundy dry white wine
Alsace dry white wine
Savoie dry white wine
Amber beer
Sparkling rosé wine
Pommeau
Apple juice or pineapple juice



Appearance

Strips of spruce bark are wrapped around Mont d'Or, which comes in a box made from the same wood. The light yellow undulating rind is washed and slightly bloomy.

Texture

Under the thin rind lies a supple, melting and creamy paste

Smell

Its subtle flavour has notes of spruce, cow, hay and mushroom

Taste

Mont d'Or has aromas of butter, cows and hays with significant notes of spruce wood. It is slightly salty.