

# Munster



Munster, or Munster Géromé, is another cheese that was first made by monks and, indeed, its name derives from monastery. Munster or Munster Géromé are two names for the same cheese, which is made from cow's milk primarily in Lorraine and Alsace. It is served on the plates of grateful consumers after being aged in a damp cellar, where its rind was washed regularly. A tasty delight in its own right, it can also be used in cooking, especially in quiches, omelettes or pies.



CHEESER  
COW'S  
MILK



YEAR OF LABELLING  
1969

## KEY FIGURES

**931**

Milk producers

**84**

Farmhouse producers

**9**

Production plants

**8**

Maturing plants

**5552**

Tons marketed in 2020

SITE WEB DE L'APPELLATION :  
[www.munster-aop.com](http://www.munster-aop.com)



## Cutting



## 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  
Rhône red wine  
Burgundy dry white wine  
Alsace dry white wine  
Savoie dry white wine  
Amber beer  
Pommeau  
Apple juice or pineapple juice  
Sparkling rosé wine  
American whisky