Munster



Munster, or Munster Géromé, is another cheese that was first made by monks and, indeed, its name is 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

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