

COMTÉ CHEESE

# History in the making

By law, our Montbéliard cows must be locally and naturally bred, and officially approved

Its flavours are thanks to the treasured work of generations of skilled farmers, fruitières and affineurs

Comté remains inseparable from the history and beauty of the Jura Massif region, Eastern France

Comté is lovingly matured in special cellars for at least 4 months to 18 months, or more

For over 10 centuries, Comté has been a vital part of the village

Each wheel of Comté tells a unique story full of aromatic richness

Since 1958 Comté has been proud to maintain the prestigious AOC status

Even culinary perfectionists have been brought up on Comté's inspirational flavours



  
  
**COMTÉ**  
comtecheese.co.uk

Discover the taste of tradition right here