



LA COURONNE – FORT AGED COMTÉ

Selected by Will Studd

Origin

Franche-Comté, France

Milk Source

Cow

Type

Hard

Form

32kg Wheel

Pairing

Vin Jaune, Young Dry Riesling

Characteristics

Comté is the cheese that first got Will interested in cheese. Made from unpasteurised milk, its quality and flavour characteristics vary between producers, and most examples are sold simply on the basis of age. This is no guarantee of quality. Every batch is different and influenced by when the cheese was made, and where and how it was ripened.

This cheese was matured in the damp underground cellars of Marcel Petite at Fort Saint Antoine high in the mountains that border France and Switzerland in the Franche-Comté. It's specially selected to wear the prestigious red 'crown' of quality on the basis of its rich concentrated nutty texture, elegant caramel sweetness, and lingering kaleidoscope of flavours rather than on how long it was aged.

