



Comté Shelf Talkers

Cut along dotted lines and fold



Comté
(con-TAY)

Origin: Jura Mountains, France, AOC & PDO
Type: Raw cow's milk, typically aged 8-18 months
Cheese Style: Pressed with natural brushed rind, dense texture that melts easily
Flavors: Roasted nuts, dried fruits, herbs, soft caramel, fresh cream
Food Pairings: Excellent alone or melted into fondues, gratins, polenta, macaroni & cheese, soufflés and paninis
Wine Pairings: Jura wines, light and fruity reds, crisp and dry whites, Champagne



Comté
(con-TAY)

Origin: Jura Mountains, France, AOC & PDO
Type: Raw cow's milk, typically aged 8-18 months
Cheese Style: Pressed with natural brushed rind, dense texture that melts easily
Flavors: Roasted nuts, dried fruits, herbs, soft caramel, fresh cream
Food Pairings: Excellent alone or melted into fondues, gratins, polenta, macaroni & cheese, soufflés and paninis
Wine Pairings: Jura wines, light and fruity reds, crisp and dry whites, Champagne