

Comté Cheese Association
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Comté Shelf Talkers

Cut along dotted lines and fold

Raw cow's-milk, aged typically 8-18 months. Aromatic and creamy, with flavors ranging from roasted nuts, soft caramel, dried fruit, citrus peel, vanilla and fresh cream. Try alone or in fondues, polenta, quiches, paninis, soufflés, and vegetable gratins. Pair with Jura wines, fruity reds, aged whites or Champagne.



Jura Mountains, France, AOC & PDO

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(con-TAY)

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