



Manufacturing

The Montgranit is a pressed uncooked cheese with auvergnates colours. Its soft texture is due to the fact this small size cheese of 500gr. Is made with pasteurised milk. Its maturing has began near Chambon' s Lac in a natural cellar made into volcanic's tuff. The lava flow throwned the rive and created natural galleries. This crumbly rocks brings an high maturing flora content and a constant natural dampness. The maturing will be ended in our cellar, once its pinky rind will be covered with a grey skin. Some oranged mark will show that the cheese will be marvellously flavoured.

History...

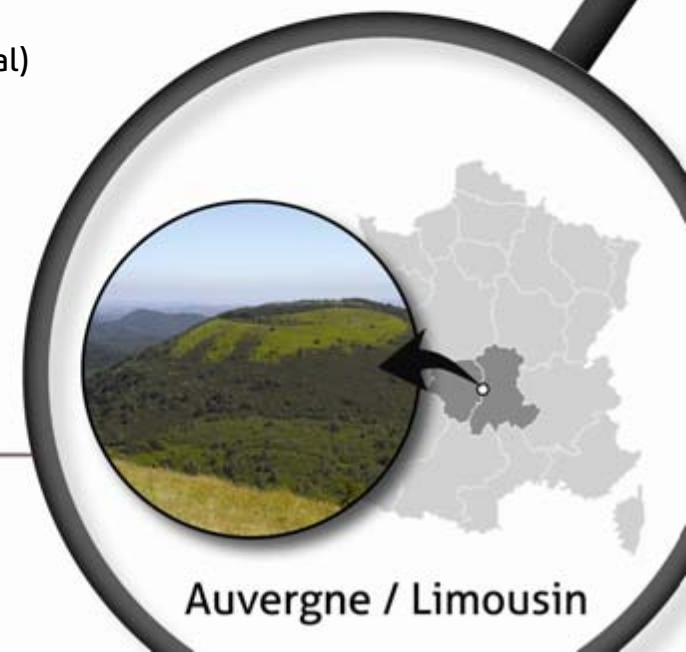
Selected with care in the Cantal and St Nectaire country, our producer is carrying on a maturing craft for 3 generations.

As a defender of the local values, he found out how to combine european's norms and traditional (natural) ressources through a strict control of its production.

This structure of 7 persons permented to them to handle their cheese with a special care and love.

His cellar is under daily overseeing. It is for him:

" The reflection of those tasty cheeses' future"



Auvergne / Limousin