

# MYSTÈRE DES VOLCANS

## Manufacturing

Produced right in the heart of the Auvergne mountains, the Mystère des Volcans requires all our producer's care, from the production of milk to the maturing of the cheese. The milk is strictly selected with a focus on sustainable development and on quality.

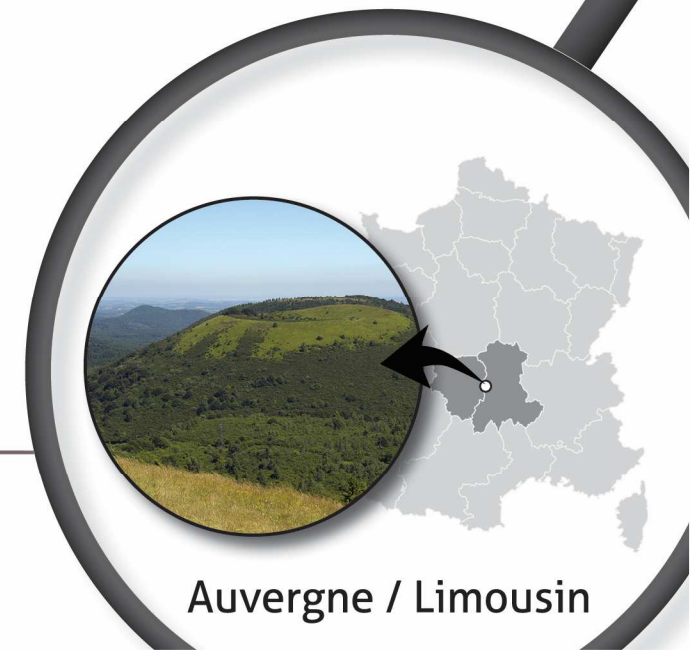
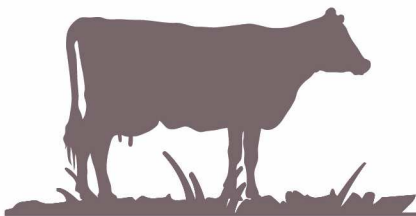
The cows, mainly of Montbéliard, Salers, Brune des Alpes breed, are bred and fed on the volcanic plateaux. As a result of this strict rule, the milk conveys to the cheese all the specificity of the soil of Auvergne. 90 litres of milk are necessary to produce this pressed, uncooked, 31% fat cheese.

The 3 months maturing in a traditional cellar will reveal the milk's subtle flavour and aromas.



## History...

The Mystère des Volcans has been produced for nearly a century on the Auvergne's high pasturelands (at an altitude over 1000 meters). This cheese marries know-how and tradition to delight your taste-buds.



Auvergne / Limousin