



## Manufacturing

The A.O.P area for Comté covers the mean distance of the Massif of Jura, an area from Jura through to Doubs and the Ain departments.

To produce a wheel of Comté AOP of around 40kg one needs 400 litres of milk.

The milk is taken from the Montbéliardes cows stockbreeder and is curdled in big copper boilers.

Then it is heated at 54°C for one hour and tipped into moulds for pressing.

The cheeses are stored in the AOP area for a minimum of 120 days and the maturation continues in Hennart's cellars.

The wheels are placed on spruce boards as imposed by the AOP regulations.

The manager of Hennart's cellars pays careful attention at every stage, everyday brushing with a brine solution known as 'Morge' controlling the stages of maturation.

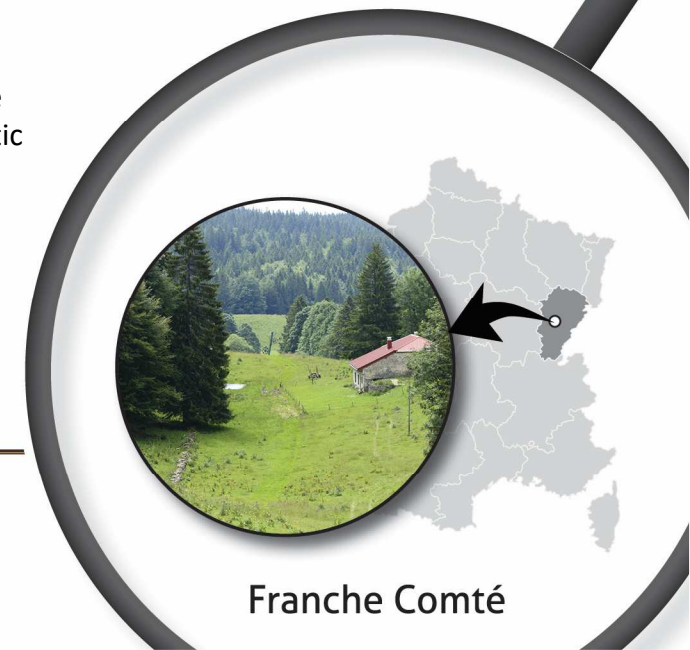
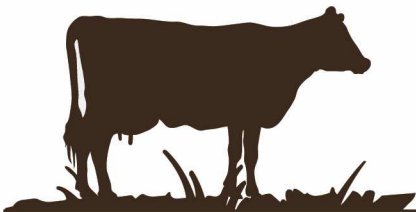
Our job is to enhance its qualities accentuating the flavour by maturing from Comté AOP extra up to Comté AOP prestige.

## History...

From the middle ages the quantity of milk necessary to produce a wheel of Comté dictated that the farmers had to organise their villages into «fruitières».

Today these are known as Coopératives.

In recent years the Comté production has been modernised to facilitate efficient working practices and improve the final product, however the knowledge and ancient practices also remain guaranteeing the final, traditional, authentic cheese.



Franche Comté