



Comté 3 ans, A.O.P.

According to its origin, the season and its age, each wheel of Comté is distinguished by its unicity.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Raw
Country	France
Region	Bourgogne, Franche-Comté and Rhône-Alpes
Details	Many departments
Producer	Fromageries Marcel Petite
Fat	28%
Minimum Refinement	3 year(s)
Family	Hard cooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Arbois, Côtes du Jura, Vin jaune

Red Wine



Aromatic and supple
Mâcon

Beer



Brune Ronde
Old Ale, Weizenbock

Other Pairing

Xeres

SIMILAR PRODUCTS

- » Beaufort d'été Réserve, A.O.P. (en)
- » Gruyère Kaltbach, A.O.P. (en)
- » Comté 4 ans, A.O.P. (en)