



## Gruyère, A.O.P.

It is a versatile cheese that is as good alone as in a recipe.

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



### CHARACTERISTICS

<b>Paste</b>	Firm
<b>Intensity</b>	Moderate
<b>Milk Origin</b>	Cow
<b>Milk Treatment</b>	Raw
<b>Country</b>	Swiss
<b>Region</b>	Cantons of Fribourg, Jura, Neuchâtel et Vaud
<b>Details</b>	N/A
<b>Producer</b>	Emmi
<b>Fat</b>	32%
<b>Minimum Refinement</b>	5 month(s)
<b>Family</b>	Hard cooked cheese
<b>Manufacturing Mode</b>	Industrial production
<b>Particularities</b>	Without lactose
<b>Aspect</b>	N/A
<b>Taste</b>	N/A

### PAIRING

#### White Wine



#### Fruity and vibrant

Québec White Wines, Vinho verde, Savoie Wines

#### Red Wine



#### Fruity and medium-bodied

Luberon, Valpolicella

#### Beer



#### Ambrée Amère

Pale Ale

### SIMILAR PRODUCTS

- » Gruyère français, I.G.P. (en)
- » Appenzeller «surchoix» (en)
- » Gruyère Réserve, A.O.P. (en)