

La Gelinotte

Seignemartin is a family company dedicated to the maturing of Comté for three generations. As an affineur, they select and age Comté from 15 cheese making cooperatives across the PDO region. Comté Extra “la Gelinotte” is aged for 10-12 months to develop a cheese of consistently exceptional quality and a diverse range of flavors and aromas.



TASTING NOTES ▶ Subtly floral, nutty nuances; multidimensional

USES ▶ La Gelinotte Comté is a perfect melter; try it in grilled cheese, mac and cheese, fondue, potatoes...

MILK TYPE ▶ COW

BREED ▶ MONTBELIARDE & SIMMENTAL

RENNET TYPE ▶ TRADITIONAL

ORIGIN ▶ JURA, FRANCE

MILK TREATMENT ▶ UNPASTEURIZED