

Le Saut du Doubs

Seignemartin is a family company dedicated to the maturing of Comté for three generations. They select and age Comté from 15 cheese making cooperatives across the PDO region. Comté Extra "le Saut du Doubs" is a very special selection made exclusively with sweet, grassy summer milk. Careful aging for 15-22 months develops each wheel to its full potential.



TASTING NOTES ▶ Deeply nutty, sweet paste with balanced saltiness and a diverse range of flavors and aromas

USES ▶ This fine Comté is deserving of a spot on any cheese board

MILK TYPE ▶ COW

BREED ▶ MONTBELIARDE & SIMMENTAL

RENNET TYPE ▶ TRADITIONAL

ORIGIN ▶ JURA, FRANCE

MILK TREATMENT ▶ UNPASTEURIZED