



## Vacherin Mont-d'Or Switzerland.

### Soft cheese from Switzerland.

This inimitable soft cheese is produced and ripened among the dark forests and rich pastures of the Jura mountains in the canton of Vaud. For more than a century it has been made here in small local cheese dairies.

The cheese is finished in the traditional cellars where it develops its flavour with the distinctive taste of tannin drawn from its girdle of local pine bark.

Vacherin Mont-d'Or Switzerland is a seasonal cheese, enjoyed from the end of September to April.

Just as with great wines, to allow its flavour to fully emerge it must be allowed to «breathe» at room temperature for a few hours before eating. When it is ready it becomes slightly runny and to enjoy its smooth, creamy, texture it is best eaten with a spoon. Connoisseurs also appreciate it as a dessert, or as an evening meal served with jacket potatoes or crusty bread.





**Vacherin Mont-d'Or**   
 S W I T Z E R L A N D

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<b>Origin of the name</b>	Valley of Joux (canton of Vaud)		
<b>Production area</b>	Swiss western Jura (canton of Vaud).		
<b>Production period</b>	End of September to April.		
<b>Shape, size, weight</b>	Round wheels, diameter 12 – 32 cm, height 4 – 5 cm, weight 400 g – 3 kg.		
<b>Special features</b>	Soft cheese girdled by a band of pine-bark, in a pine box. Produced of thermized milk (thermizing is a gentle heating process which destroys harmful bacteria but conserves the milk quality).		
<b>Fat content</b>	Min. 50 % fat in dry matter.		
<b>Rind</b>	Soft, supple and undulating, red-brown with a sparse, pale coat.		
<b>Body</b>	Yellow, ivory.		
<b>Texture</b>	Consistency between solid and fluid, slightly runny when mature.		
<b>Flavour</b>	Creamy, delicate, with a hint of the tang of pine-bark.		
<b>Maturity period</b>	1 month.		

<b>Nutritional values on average per 100 g</b>	Water	56 g	Minerals	2 g
	Protein	19 g	Calories	301 kcal
	Fat	23 g	Joules	1'260 kJ



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