

Maker *to* Monger



1655 Gruyère

FORMAT	73lb Wheel, 18lb 1/4 Wheel, 9lb 1/8 Wheel
TYPE	Cooked/Pressed Washed Rind
MILK	Unpasteurized Cow, Red & Black Holstein, 8 contributing herds
RENNET	Traditional Calf Stomach, Produced on Site
PRODUCER	Franck Liaudat, Fromagerie le Crêt
REGION	Canton Fribourg, Switzerland
AGE	14 Months
PROFILE	Complex and full bodied with nutty, salted, and spicy notes.

STORY

The village environment of Le Crêt, nestled at an elevation of 900 meters, stands as one of the highest production regions for the famed Gruyère cheese. Its luscious meadows benefit from an abundance of sunshine throughout the year and fertile grounds. These meadows, combined with exceptionally rich soil, yield the perfect grass for the cows that play a crucial role in crafting the exquisite Gruyère cheese.

Ripening of this exceptional cheese, is executed exclusively by Fromage Gruyère S.A. for over 12 months, enabling all its richest mineral and floral flavors to develop. Full-bodied and fruity, it has a firm a slightly crumbly texture. With an average score of over 19 points over 5 years at the monthly taxation, this Gruyère is nearly perfect. The excellence of these cheese is achieved sublimely by maturation, using a very rare mountain salt produced in the 500-year-old Salt Mines of Bex. It's probably the best Gruyère you can have. Gruyère from Gruyère...

Fromage Gruyère S.A. is the smallest public Gruyère affineur and the only one in the canton of Fribourg, the birthplace of Gruyère, Fromage Gruyère SA was founded by the landowners of the Alpine pasture in 1916 and remains dedicated to intensive selection and aging of Gruyère in its ancestral homeland.

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