

Cantal



Diameter 40cm, height 40cm, weight 40kg!!!! You will rarely see it whole. But, thanks to its texture, you will recognise it when you taste even a tiny piece of it . That comes from the way it is made: first the curds are pressed together to form a mass, which is then churned and salted before being pressed again to get the cheese's final shape. The tastes and flavours evolve as it ages, while retaining the unique firm yet melting feeling. The young type is aged for 30 to 60 days, the Entre-Deux ("In-between") type for 90 to 120 days and the old for more than 240. Your cheesemonger will advise you which is most likely to suit your taste.



Breads

Nut bread, cereal bread, cocoa bread, Vienna bread, wholemeal bread.



CHEESER
COW'S
MILK



YEAR OF LABELLING
1956

KEY FIGURES

933

Milk producers

77

Farmhouse producers

12

Production plants

4

Maturing plants

10538

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.aop-cantal.com



Food pairings

Alcohol abuse is harmful to your health.
Drink in moderation.

Jura dry white wine
Brut champagne
Dark beer
Peated Islay whisky
Jura red wine
Loire red wine
Bordeaux red wine
Champagne red wine
Demi-sec champagne
Lager
Rosé champagne