

GASTRONOMIE ET VINS

VACHERIN MONT-D'OR AOP

Vacherin Mont-d'Or AOP is a soft cheese from the Vallée de Joux, made using thermized milk and aged for 21 days. Each cheese is wrapped and packaged in a spruce box.

Vacherin is made between September and the end of the winter, when the cows stop producing enough milk to make big cheeses. The milk used is from red-spotted breeds of cows and Montbéliardes which have grazed on pastures at an altitude of over 700 m within the AOP region.

Vacherin Mont-d'Or AOP has been sold by the Société de Laiterie des Charbonnières since 1865 and received many awards. One cheese weighs less than 3 kg and has a maximum diameter of 32 cm. Since 2003, it has benefited from the Appellation d'Origine Protégée label, guaranteeing where and how it is produced.



OPENING HOURS

