



Charles Arnaud
479201 - Comte Wedge Hand Wrapped

200 medals in total. Biggest Comt cellars in the world. Happy cow (minimum 2.5 acres of grassland for each). Exceptional mountain terroir (altitude up to 3,200 feet). Wide wheel of taste.



✱ Benefits

Charles Arnaud is a family owned dairy and French Comt cheese specialist since 1907. Comt is a well-known raw cows milk hard cheese with a slight nutty taste. A local product from Franche Comt region, a preserved mountain region. Maturation made in the most prestigious cave in the world: Le Fort des Rousses, a very old military fort built by Napoleon III and located 2700 feet above sea level in the Jura mountain. The PDO (Protected Designation of Origin) label is very strict since 1958 and the farmers treat their cows with high respect (food, space per cow etc) which gives incredible results on the final products. Stunning aromatic wealth due to its terroir: cows eat fresh grass only, GMO and fermented fodder are prohibited. Animal reared. Fruity, flowery, mild, spicy. Sometimes there doesn't seem to be enough words to describe the infinite variety of flavors and aromas in Comt. Every wheel has a story, and every story is different. Appearance: the body is dense, very smooth and homogeneous, with few or no holes. The colour varies from creamy ivory in winter to a deeper yellow when the cows are grazing. Texture: the body of the cheese is firm with a degree of suppleness at six months and becomes firmer or even crumbly as it ages. Comt is creamy in the mouth. After several months' ageing it can contain crystals of tyrosine (an amino acid) which crunch as you bite into them. Aroma: a very aromatic smell with a wide range of nuances including notes of nuts, grass, flowers and leather. Other notes occasionally present include butter, cocoa, brioche, citrus and more. Flavour: Comt offers a balance of flavours which persist in the mouth, with an amazing range of fruity, roasted, spicy, green and lactic notes reaching both the mouth and the nose, in unique combinations which make every cheese different. Charles Arnaud cheeses won more than 200 medals (24 gold) since 1976.

Ingredients

Milk, Cheese cultures, salt, enzymes

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 sesame soy tree nuts wheat

Nutrition Facts

Servings per Container	7
Serving size	1oz
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 10g	12%
Saturated Fat 6g	32%
Trans Fat 0g	
Cholesterol 30mg	11%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 278mg	20%
Iron 0mg	0%
Potassium 34mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Refrigerate UNIT UPC:
857631001223

Serving Suggestions

From breakfast to an aperitif or cheese platter, Comt brings a delicate savory note to all culinary moments of the day! Enjoy it on its own, or use it in recipes such as frittatas, quiches, macaroni and cheese, paninis, polenta, salads and much more. Comt also helps to bind sauces and give them body. Melted with other cheeses from savoy, the Comt can turned into a fondue.

Prep & Cooking Suggestions

Put the cheese out of the fridge or its packaging at least one hour before the tasting session. Cut in dices, slices or stick, depending on the food you serve with it.

✍ Product Specifications

Brand	Manufacturer
Charles Arnaud	Fromageries Arnaud

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
857631001223	479201	479201	93542864792016		6/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.01lb	2.88lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
5.5in	5.5in	5.9in	0.1ft3	40x6	110days	35°F / 37°F



Charles Arnaud
479201 - Comte Wedge Hand Wrapped

200 medals in total. Biggest Comt cellars in the world. Happy cow (minimum 2.5 acres of grassland for each). Exceptional mountain terroir (altitude up to 3,200 feet). Wide wheel of taste.



Nutrition Analysis - By Measure

Calories	120	Total Fat	10g	Sodium	100mg
Protein	7	Trans Fats	0g	Calcium	278mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	34mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

