



COMTÉ RIVOIRE JACQUEMIN

Depuis 1860



The oldest Comté Affineur

It was in 1860 that Alix Jacquemin founded his cheese business. Breaking away from the traditional ripening in barrel he invented the actual ripening method in cellar. In 1886 his daughter married Louis Rivoire. Five generations later, the Rivoire family, along with 400 milk producers, 25 fruitières, 3 head cellarmen successfully produced 110 000 Comté wheels for worldwide distribution every year.

Rivoire-Jacquemin ever growing business is based on their expertise through quality selection. They know the exact origin of each cheese, the farmer, the maker and the micro-terroir. A first rate master ripener supervises each and every wheels as tradition demands with constant care: salting, rubbing, turning over, checking aging and holes. Only Rivoire Jacquemin rubs Comté with **Guérande sea salt**.



In the 38 cellars only Spruce planks from Jura are used for the shelving. State of the art air conditioning technology allows cellar managers to fine tune temperature and humidity to optimize ripening. A thorough grading is done. Some cheeses, destined for a promising future stay in the shadowy light of the cellars to be refined for up to 30 months. These sumptuous cheeses are then bought at great prices by true Comté lovers.

Time is key to success. Rivoire Jacquemin prefer using the slower traditional method, requiring a great know-how rather than favoring a larger productivity which leads to a standardized product with no personality. This creed, to make the best Comté cheese in the world, has been rewarded by the French for decades at the CGA.



COMTÉ

This cheese has a wonderful aroma with nutty fudge flavors developing in the more mature cheese. the bite is firm, dry and slightly granular while the acidity is slightly fizzy. The taste is full of nuts and toffee with a lovely long finish. Older cheeses take a strong, farmyard like character. To satisfy the most demanding customers Rivoire Jacquemin offers different sub-gradings to his extra comtés: **Grand Affinage**, **Révélation** (10 months), **Tradition** (8 months), **Sélection** (6 months), ...



FDM: 45%

SECTIONS: 1/4 (21#), 1/8 (11#), 1/12 (7#), 1/16 (5.5#), 1/24 (4#), 1/32 (2.6#), 7 oz.

MORBIER

Morbier is an aromatic and mild cow's milk cheese defined by the dark vein of vegetable ash streaking through it middle. Traditionally, the evening's fresh curds were sprinkled with ash and the next morning new curd was laid upon the thin layer of ash to finish off the wheel. The rich, creamy interior Morbier has a mild taste and leaves a wonderful, nutty aftertaste.

FDM: 45%

WHEEL: 14 lbs

