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## ***Gruyère Caved Aged***

Regarded as the finest Swiss cheese on the market, 1655 Cave-Aged Gruyère is produced daily by skilled artisans in Bulle, Switzerland. Given its moniker in the year 1655, gruyère is known for its lingering nutty flavor and firm yet creamy texture. The farmstead produces only 20 wheels per day; after careful aging, a beautifully burnished wheel is produced, featuring hints of nutty sweetness, roasted meat, dried stone fruit on a foundation of butter and cream.

<b>Manufacture</b>	Using raw milk
<b>Maturation period</b>	5 to 12 months
<b>Flavour</b>	Spicy, aromatic, Fruity, Salty
<b>Shape</b>	Flat, round cheese wheels 7 to 9 cm in height and 30 to 33 cm in diameter
<b>Weight</b>	25kg to 40kg
<b>Rind</b>	The cheese is in the shape of a millstone, with a washed and brushed, grainy, uniformly brownish and healthy rind-like crust
<b>Packaging</b>	Wheel, labeled