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Gruyère Surchoix

Produced at least since 1115 in the region surrounding the small town of Gruyère. With its subtle and sophisticated taste, it is the authentic cheese of the French speaking region of Switzerland. Gruyère cheese owes its subtlety and characteristic taste to the best quality unpasteurized milk coming straight from cows fed on grass during the summer and hay during the winter.

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