



Tête de Moine

Tête de Moine AOP is a semi-hard cheese with a silky body which easily melts in your mouth. It is not cut, but pared into the shape of delicate rosettes. The paring technique increases the amount of air coming into contact with the surface of the cheese, altering the structure of its body and allowing the full flavor of Tête de Moine AOP to develop. This gives the cheese an even more delicious taste.

Manufacture	Natural, untreated mountain milk
Maturation period	3 to 4 months
Flavour	Purely aromatic, more distinct with age
Shape	Cylindrical cheeses of 10 - 15 cm in diameter with a minimum height of 70 % and a maximum height of 100 % of the diameter
Weight	Usually between 700 and 900 g / cheese wheel
Rind	Natural, firm, brown to reddish-brown
Packaging	Wheel, labeled
Fat content	Min. 51 % fat in dry matter
Products on offer	Tête de Moine AOP is available as whole wheels or halves wrapped in aluminum foil or clear film. Pre-packed Tête de Moine AOP curls are also available