



LE GRUYÈRE[®]
SWITZERLAND 

Le Gruyère AOC Cavern · Cave-aged 11 months

Gourmet, full-bodied Gruyère AOC with extra bite

The much-loved Gruyère AOC cheese has been produced in the region of Gruyère, Western Switzerland, since the 12th century. A staple of all gourmet cheese platters, and a versatile cooking and eating cheese, Le Gruyère AOC takes on extremely noble notes when aged to full maturity. Le Gruyère AOC 11 months from the Cavern range is a deliciously full-bodied cheese distinguished from its milder variants by a distinctive crystalline crunch, a hard crumbly and grainy paste and melting grains.

Le Gruyère AOC is prepared from the finest raw milk from cows fed on grass during the summer and hay during the winter. The use of any additives is prohibited.

The character of this superior cheese lies in its specific production methods, which, in accordance with AOC requirements, remain true to the original recipe and follow time-honored techniques.

After being aged for two to three months, the Gruyère AOC wheels arrive at the Mifroma caverns from local village

dairies. The cheese is then ripened over several months in our sandstone caverns that benefit from 96% humidity and a constant temperature (55.4 - 57.2° F). It is in this exceptional environment that the cheese acquires its succulent character. Our long-aged cheeses within the Cavern range are matured for 11 months, during which time the rounds of cheese are regularly turned and brushed with salt water. These proven methods, an extended aging process and the great care given to this majestic product confer Le Gruyère AOC its incomparable flavor.

Le Gruyère AOC will take pride of place on all fine cheese boards. A savory end to any meal, this excellent cheese lends itself to the preparation of tasty hot dishes and is a key ingredient in authentic Swiss fondue.

The fruity taste of the Gruyère AOC wheels varies according to their maturity. Le Gruyère AOC Cavern is cave-aged for a minimum of 11 months.