



### Export Department: Interval

**les3Comtois**



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## THE COMPANY

**Les 3 Comtois** union:

- has been formed by 2 well-known « affineurs » of Comté and Jura cheeses, which are **Fromageries Arnaud and Rivoire-Jacquemin (the oldest Comté manufacturer)**
- they became over the years the « top-notch » group in terms of raw-milk traditional and certified-origin cheeses from Franche-Comté: **Comté, Bleu de Gex, Morbier du Haut-Jura and Vacherin Mont d'Or.**



In fact, each of these 2 mother-companies has been collecting cheeses **for 100 years** in small "fruitières" and maturing them traditionally. But, in order to be more efficient in regards of the requirements of both the modern distribution and Export markets, they decided to work together a decade ago. And today, with a global tonnage of 8500 tons, Les 3 Comtois count for roughly **20 % of the total Comté business.**

Located in **Poligny** (a small town near Lons le Saulnier, designated as the "Capital of the Comté and French Gruyère cheese"), Les 3 Comtois have been able to develop their volume thanks to their quality. In the past 20 years, they have been trusting so many gold medals, for their Comté, raw-milk Morbier, Bleu de Gex or Vacherins Mont d'Or during International Fairs (Salon de l'Agriculture in Paris, International Contest of the Mountain Cheeses in Grenoble ...) as well as during local competitions in Franche-Comté, that **ONLY** gold medals are allowed to be shown in the meeting-room

The Fromageries Arnaud are one of the rare companies of having obtained the **Grand Prix d'Excellence at the Concours Général Agricole of Paris** du to the numerous medals they gained. Recently, the 3 Comtois have obtained:

2006: 8 medals for Comté, 1 medal for Bleu de Gex

2007: 3 gold medals, 3 silver medals and 3 bronze medals for Comté, 1 silver medal for Vacherin Mont d'Or. In the **World Cheese Award of London**: 1 gold medal for the Morbier A.O.C., 1 gold medal for the Vacherin Mont d'Or.

2008: Gold Medal for Morbier AOC, 3 Silver Medals for Comté, 4 Bronze Medals for Comté

## COMTÉ

Our performances in Comté result from various factors:

- We are specialists of mountain cheeses, with milk collected over 600 m altitude;
- The Fromageries Arnaud is the Specialist for extra matured Comtés, with average stock of 20 millions euros of cheese, and average maturation of 10 months with some cheeses than we can keep up to 3 years. We have been the ones introducing older Comtés (10 months or more) for export. Since, sales of matured products have been picking up very nicely as people were expecting products of quality with real taste.
- The Fromageries Arnaud have the huge advantages of getting still local production from 35 small traditional Co-ops called *fruitières*, still working "the good old way" and training people in order to keep this tradition.
- Our main "affinage" center is located right in the Jura mountains, at an altitude of 1150 meters: the so-called "**Fort des Rousses**": a 200 year-old military fort, built by Napoleon under 15 meters of earth and stones, and reconverted by Jean-Charles Arnaud into an historical Comté affinage center You are most welcome to visit this extraordinary place, the second largest military fort in France. The maturation conditions here are tremendous: the vault effect allows a very slow circulation of the air, and guarantees soft textures; as none air is blown, cheeses are not dried out; plus constant temperature all over the year whatever outside weather conditions.
- Our Comté is available either in **wheels**, in **cuts** (1/4<sup>th</sup>, 1/8<sup>th</sup>...) as well as in **prepacked slices**; moreover we can also offer **Organic Comté** under those various presentations.

## VACHERIN MONT D'OR

- Our Vacherin is as well a mountain cheese, produced right on the Mountain of Mont d'Or. in the small village of Longevilles Mont d'Or;
- Still hooped manually and before brining with an spruce ring;
- The Fromageries Arnaud is the only company to employ permanently two *sangliers* to get the spruce rings in the Jura forests (and not import it from Eastern Europe);
- Still made the "good old way" in copper tanks according to the ancestral and the strictest recipes, with molding by gravity (not by pump) in order to preserve the texture of the curd for a fantastic texture in the end;
- It is made and matured in premises specially built just a few years ago for this seasonal production , and used only 6 months a year (seasonal production from August to Easter);
- Moreover, compared with the 2 other leading producers , our product has an higher dry matter content – which means our Vacherin is less fragile and keeping longer;
- We collect the milk among 20 farms with trucks equipped with double separated tanks to select the raw material with the lowest bacterial profile for export everything in this dairy has been conceived in order to conciliate the best way **Tradition and Hygiene**. As a result, our "fruitière" which has been duly certified by the European authorities, is almost the only production unit able to meet daily the sanitary norms of the most severe countries in terms of import requirements such as UK, Japan.

If you wish a personalized ripening, we need at least 15 days of lead time.

We remain at your disposal for any further information.

Kind regards,

*The Interval Team*



### Comté and Tuna Carpaccio

Ingredients/p: 70g/2,5 oz of Comté - 70 g/2,5 oz of tuna - Olive oil - Balsamic vinegar – Pepper - Fleur de sel

Preparation: Cut the Comté in thin slices – Pickle the Comté in olive oil and balsamic vinegar during 30 min. – Cut the tuna in thin slices – Remove the Comté for the marinade – Superimpose Comté and tuna slices in a plate – Drop the marinade on the Carpaccio – Add the pepper and the fleur de sel.

Source: [www.comte.be](http://www.comte.be)



### Mobier Fondue

Ingredients (4 p.): 800 g/1,7 lbs of Morbier – 20 cl of dry white wine – 1 tablespoon of

potato flour – 100 g/3.5 oz of smoked lardons – salt, pepper, nutmeg.

Preparation: Cut the Morbier in slices. Brown the lardons in a pan. Drop the wine in a fondue pot. Heat it and add the Morbier. Salt, pepper and add a bit of nutmeg, incorporate the flour and mix to obtain a homogenous paste. Add the lardons and serve with country bread cubes.

Source : [www.untraitdecaractere.com](http://www.untraitdecaractere.com)

BON APPETIT