



Tête de Moine AOP, cheese from Bellelay.

The cheese delicacy pared into rosettes from the Swiss Jura, with protection of origin (AOP).


On the mountain pastures of the Swiss Jura, from spring to autumn, the cows enjoy the particular composition of the aromatic grasses and herbs, as well as fragrant hay in winter. These give the Tête de Moine AOP its unmistakable character, marked by its natural environment, and its incomparable flavour. It is in this region, in the monastery of Bellelay, that this cheese was created 800 years ago. In order to safeguard the production according to ancestral tradition in its area of origin, Tête de Moine AOP is registered as a protected designation of origin (AOP). The AOP quality seal guarantees to customers that every loaf is an original. Tête de Moine AOP is more than just a cylindrical-shaped semi-hard rind-washed cheese weighing about 800 g. It is produced from the natural mountain raw milk of cows fed without silage feed and according to the stringent requirements of the AOP specifications in the village cheese dairies of the area of origin. During its maturity period on spruce boards it develops its unique flavour. Only cheese that passes the strict quality tests may bear the name Tête de Moine AOP, Fromage de Bellelay.

Three types of Tête de Moine AOP are on offer: Tête de Moine AOP Classic, Tête de Moine AOP RESERVE and Tête de Moine AOP Bio. The Tête de Moine AOP RESERVE is distinguished from the Tête de Moine AOP Classic primarily through its longer maturity period, which gives it a spicier flavour and more delicate body. The production of Tête de Moine AOP Bio meets the requirements of the specifications of the Bio label.

The Tête de Moine AOP is not cut, but twisted into fine rosettes with a paring device such as a Girolle® or Pirouette®. The paring of the cheese not only modifies the structure of the body but also facilitates the full development of the flavour and thus enhanced enjoyment of the Tête de Moine AOP.

In the refrigerator – kept under the cover – the cheese retains moisture. It thus maintains its full flavour and remains ready for paring at all times. The twisting of the rosettes works best when the cheese is taken directly from the refrigerator.

Connoisseurs appreciate this natural product as the highlight of the cheese plate, as an aperitif, as a dessert or a snack. Moreover, the Tête de Moine AOP and the Girolle make a welcome gift.

 Specialities with guarantee of origin



Switzerland. Naturally.



Cheeses from Switzerland.
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Tête de Moine AOP (Classic)
Consumption maturity: min. 75 days



½ loaf Tête de Moine AOP
vacuum-packed



Tête de Moine AOP RESERVE
Consumption maturity: min. 4 months



Tête de Moine AOP rosettes
prepacked

Tête de Moine AOP, Fromage de Bellelay. **The flowery-spicy semi-hard cheese** **from Switzerland.**



Protected origin	Tête de Moine AOP, Fromage de Bellelay, is registered as a protected designation of origin (AOP): The milk must come from the area of origin and the cheese must be produced and matured there according to the traditional process. The name comes from the former Bellelay monastery in the Swiss Jura mountains.			
Area of origin and production	The mountain area of the Freiberge, Pruntrut districts and the commune of Saulcy as well as the administrative district of the Bernese Jura excluding the communes of Nods, Diesse, Lamboing, Prêles and la Neuveville.			
Raw material	Natural mountain raw milk from cows fed without silage. The use of additives in the cheese production is prohibited.			
Shape, size, weight	Cylindrical loaf, diameter 10 – 15 cm, height 70 – 100 % of the diameter, weight 700 – 900 g.			
Fat content	Min. 51 % fat in dry matter.			
Rind	Natural, firm, brown to reddish-brown.			
Body and colour	Ivory to bright yellow (according to season).			
Holes	1 – 8 mm large, rather sparse, sporadic small cracks.			
Texture	Fine, smooth.			
Flavour	Pure and aromatic, stronger with age.			
Optimum maturity for consumption	3 – 4 months.			
Maturity period	Tête de Moine AOP (Classic) min. 75 days. Tête de Moine AOP RESERVE min. 4 months. Tête de Moine AOP Bio min. 75 days.			
Particular characteristics	This cheese is not cut but pared directly from the refrigerator. The whole loaves are halved and then pinned on the Girolle®.			
Presentation	The designation Tête de Moine, Fromage de Bellelay is reserved for cheese that is sold in whole loaves, half loaves or as rosettes packed in rinds. Tête de Moine AOP RESERVE Loaf must be wrapped in golden aluminium foil.			
Average nutritional values per 100 g	Water	35 g	Minerals	4 g
	Protein	25 g	Calories	415 kcal
	Fat	35 g	Joules	1735 kJ

Tête de Moine AOP is guaranteed free of preservatives and additives, free of lactose (below 0,1 g / 100 g) and gluten, and free of flavour enhancers.

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