



## ONCTUEUX

Onctueux, literally meaning 'unctuous', is an alpine cheese made with pasteurised cows milk and enriched with fresh Swiss cream, making it decadently creamy. Matured in a natural flowing sandstone cave, Onctueux absorbs the unique aromas of the cave while tasting nutty and fruity.

Great for enjoying with a glass of pinot or riesling, or used for melting in fondues and raclette, baked dishes or stirred through pastas. A great alternative to Gruyere.

**Rennet Type:** Animal rennet

**Style:** Uncooked, pressed

**Classification:** Artisan

**Shelf Life:** 7-10 days, this product is cut to order

**Goes well with:** Wines of the Jura, [Champagne](#), [Chardonnay](#), Viognier, Riesling, Pinot Noir

**Similar cheeses:** Gruyere, Appenzel

## Details

Onctueux is produced in between the hills of Wauwilermoosen in Switzerland, where the humidity is present all year round. With the addition of rich swiss cream added to the curds, Onctueux is then aged for a minimum of 4-5 months in a 22 million year old sandstone cave in the Alpine valley.

A unique cheese unlike any other, what sets this alpine cheese apart is *Kaltbach*, translated from German meaning 'cold brook'. A small stream of water runs through the middle of this 22 million year old cave naturally created from ice and water, resulting in a unique mineral-rich, earthy aroma from the quartz in the sandstone walls.

## Dietary

**Ingredients:** pasteurised cow's milk, salt, cultures, animal rennet.

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