

New AOC Regulations for Comté

The Comté dairy farmers, cheesemakers and affineurs have been given new modifications to their AOC status from the

INAO, the organization that oversees all controlled appellations of origin in France. The modifications are meant to reinforce the rules as well as to:

- Strengthen the connection to the *terroir* and preserve quality and authenticity.
- Strengthen the extensive and artisanal nature of Comté cheeses.
- Encourage the existence of the greatest number of dairy farmers, *fruitières* (cheesemaking houses, or *fromageries*) and *affineurs* (those who guide the maturation of the cheese), whose diversity is integral to the success of the AOC.

Furthermore, the modifications prohibit the use of GMOs, limit the size of the cheesemaking facilities and the area of milk supply, as well as other measures concerning the feed of the cattle, the grazing pastures, and the holding temperatures of the milk after milking. Comté was one of the first cheeses in France to be granted AOC status in 1958, ensuring that Comté would continue to represent the culture, the landscapes, the history and the traditions of the people of the Jura Mountains.

