



MONT-SOLEIL

SEMI-HARD CHEESE






Mont-Soleil is the name of a distinctive hilltop right above our town of Saint-Imier. It is not only sunny there, but also very windy – with happy cows.

For years, there has been a solar energy plant and a large wind park on Saint-Imier's local mountain. But the cows who spend a happy life there couldn't care less. They eat juicy herbs and delicious flowers in summer and tasty hay in winter. The farmers who work here understand their craft and take care of nature.



THE CHEESE WHICH SHINES WITH MOUNTAIN AROMAS

Place of origin and production	Fromages Spielhofer SA, CH-2610 Saint-Imier
Milk type	Fresh raw mountain milk from cows not fed on silage
Cheese type	Semi-hard cheese
Rind	Slightly red to brown washed rind
Fat content	Min. 54% FDM
Weight	<div>  ~9kg  ~4.5kg  250g </div>
Ripening period	4–6 months
Taste	Soft texture, mild and creamy flavour
Organic quality/IP Suisse quality	On request

NUTRITIONAL VALUES

	100g
Energy	1540 kJ 370 kcal
Fat	34g
Carbohydrates	0g
Protein	25g
Salt	1.5g



Discover what we need to produce wonderful cheese.