



Handcrafted in the local dairy from farm-fresh cow's milk for a genuine and pleasure experience
Matured and refined in the climate of Langrütli's mystical cheese-cellar and following secrets passed down through generations

- The Gourmet's Choice
- The Handcrafted Original
- Selected and Aged for 12 Months
- For a Genuine and Authentic Experience



In 1894, among the sandstone hills of Langrütli, master cheesemaker Maurice Lustenberger discovered a place with ideal conditions for maturing cheese. Here he found the perfect climate to best mature his LeSuperbe Emmentaler AOP under natural conditions.

Today, LeSuperbe Emmentaler AOP Grotta matures for 12 months in this natural environment, developing its unique and authentic flavor. Each bite reflects Maurice's tradition and passion to finding the perfect maturing climate. Langrütli, the place where the cheese is given time to mature.

The famous cheese owes its name to the valley where the Emme River flows where cheese production was attested as early as the 13th century. Today, Emmentaler AOP is produced in about 110 village dairies in the prescribed area and according to the consortium's specifications from fresh, untreated milk from cows fed exclusively on grass and hay. About 12 liters of milk are needed for one kilogram of cheese. The addition of ingredients other than rennet and ferments or the use of genetically modified substances is not permitted.



Fine Art of Swiss Cheesemaking since 1862

LeSuperbe Emmentaler AOP

Product information

Ingredients	Raw cow's milk, salt, bacteria cultures, rennet	
Origin	Emmental (the Emme valley, in the canton of Berne)	
Production	Artisanal	
Maturing method	Traditional	
Shape / Size	Round, flat to domed loaf Ø 80 – 100 cm / height 20 – 27 cm	
Weight	Between 80 – 100 kg	
Rind / Appearance	Natural, firm, golden yellow. The longer the maturing time, the darker the colour of the rind	
Texture	Ivory, sliceable, fine, slightly crumbly	
Holes	Cherry-sized, between 2 and 4cm diameter	
Water content	36 %	
Type / wff	Hard / 45 %	
Storage temperature	+ 3°C à + 5°C	
	Emmentaler AOP Classic	Emmentaler AOP Grotta
Flavor and texture	mild, nutty and smooth	Full, round with a good mouth-feel
Maturation	Min. 4.5 months	Min. 12 months



Sizes we offer	Wheel	Super block	Split Block	1/12 Wedge
	1/100 kg	2/7.5 kg	4/3.7 kg	2/8.5 kg

Nutrition Facts

Amount per 100 g	
Calories	395 kcal / 1640 kJ
Fat	31 g
- saturated	
Carbohydrates	0 g
- Sugar	0 g
Protein	29 g
Minerals	4 g

THE SECRET OF THE „EYE“

An often asked question and subject to much speculation: why does cheese have holes?

Microorganisms that form carbon dioxide (CO₂) are found in the cheese mass. When the cheese mass is solid or hard, carbon dioxide cannot escape evenly so that, in some places where gas formation is particularly pronounced, large holes or irregular cracks open up.

In a soft, elastic texture, carbon dioxide is evenly distributed so that in places where the curd granules have not come together solidly, even large holes can form. Carbon dioxide, because it is easily soluble in water, causes good hole formation.

...and here is the secret of holes in cheese revealed!



Discover
more!

