



LE MONDE L'ADORE

Vacherin Mont-d'Or AOP

The only Swiss soft cheese to hold AOP (Protected Designation of Origin) status



THE DESIGNATION

Vacherin Mont-d'Or has held Protected Designation of Origin (AOP) status since 2003. From milk production through to ripening, its production follows a strict specification filed with the Federal Office for Agriculture, guaranteeing origin, method and quality.

A RARE, SEASONAL CHEESE

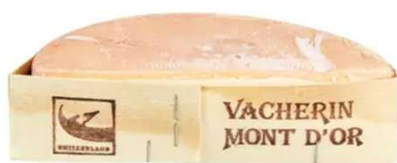
Made exclusively between 15 August and 31 March, Vacherin Mont-d'Or AOP is only sold from September to April. This seasonal scarcity makes it a natural draw for the autumn-winter period.

CHARACTERISTICS

- Soft cheese with a washed rind, creamy and often runny in texture
- Made from thermised milk
- Encircled with a spruce bark strip, giving it its characteristic woody aroma
- Matured for at least 17 days on spruce boards, with regular turning and washing
- Lactose-free, GMO-free

AVAILABLE FORMATS

- Mini Vacherin Mont-d'Or AOP, approx. 400 g (without lid)
- Vacherin Mont-d'Or AOP, from 500 g to 3.5 kg
- Vacherin Mont-d'Or AOP Organic, 400 g
- Vacherin Mont-d'Or AOP slices
- Vacherin Mont-d'Or AOP half



A THERMISED, CONTROLLED AND CONSISTENT CHEESE

Swiss Vacherin Mont-d'Or AOP is made from thermised milk. This thermisation process ensures a food-safe product with consistent quality from batch to batch, and extends its shelf life. It also helps preserve the milk's native flora, characteristic of the region, while guaranteeing food safety. These strengths make it particularly well suited to export.

A responsible, sustainable supply chain

Vacherin Mont-d'Or AOP follows a very short supply chain: both the milk and the wood come from the production area. The spruce boxes, 70% of which are made by Valartibois in the Vallée de Joux, are a natural wood packaging that is biodegradable and can be incinerated, a far more environmentally friendly alternative to conventional plastic packaging. Only the protective film, required for commercial and hygiene reasons, falls outside this local approach.

CONTROLS AND TRACEABILITY

- ISO 9001-certified supply chain, audited by the Intercantonal Certification Body (OIC)
- Monthly quality grading in accordance with the AOP specification
- Every batch is released subject to microbiological testing



A RECOGNISED MARK OF QUALITY

- Silver and bronze medals at the World Cheese Awards 2025
- 100% Swiss supply chain: 76 milk producers, 6 cheesemaker-affineurs, 3 cheesemakers, 2 affineurs
- A human-scale supply chain, where artisanal know-how remains at the heart of every production step

OUR CHEESEMAKER-AFFINEURS, EACH WITH ITS OWN BRAND

Vacherin Mont-d'Or AOP is produced by several cheesemaker-affineurs, each with its own brand, some offering several. These distinct brands make it possible to tell each affineur apart and be recognised by consumers, while guaranteeing the same AOP standard everywhere.

Cheesemaker-affineur	Location	E-mail
Charles et Patrick Hauser S.A.	Le Lieu	info@hauser-authentique.ch
Fromagerie André SA	Romanel-sur-Morges	info@fromagerieandre.ch
Fromagerie de l'Aiguillon SA	Baulmes	direction@aiguillon.ch
Fromagerie Tyrode Sàrl	L'Auberson	fromagerie@tyrode.ch
La Cave du Pont	Le Pont	lionel@captconseil.ch
Mignot Christian	St-George	cmignot@bluewin.ch
Tschopp Markus, La Cave du Châlet	Les Charbonnières	tschopp-markus@bluewin.ch

WHY OFFER IT IN YOUR RANGE

- An iconic Swiss product with strong recognition among customers
- Enjoyed cold by the spoonful, warm from the oven (with potatoes or as a fondue), or prepared in many other ways to showcase it in the kitchen
- High in protein (20 g/100 g) and calcium (666 mg/100 g)
- Export demand growing strongly, up +42% in the 2025-2026 season

CONTACT

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