

Time is happiness. Happiness is *L'Horloger*.

PLEASURE THAT MAKES
YOU FORGET ABOUT TIME.



L'HORLOGER

180

days

L'Horloger cheese is carefully matured in our own cheese cellars, allowing it to develop its unmistakable flavour and exceptional texture.

60

minutes

Each L'Horloger cheese proudly features the elegant L'Horloger dial – a stylish depiction of the 60 minutes in an hour, successfully linking cheese with time.

1

minute

Each minute of L'Horloger weighs about 130 grams of the finest cheese.

L'Horloger – enjoy the *moment*

Discover the new L'Horloger, masterfully crafted according to an old recipe from the Jura, bringing tradition and craftsmanship to life. Enjoy the unique flavour which makes time stand still and immerses you in a uniquely pleasurable moment.



TAKE YOUR TIME

The exquisite L'Horloger is created in the picturesque Jura region, where nature still radiates in its full splendour. Here, where time seems to stand still, the finest Jura herbs thrive and lend L'Horloger its unmistakable flavour.

The region is renowned both for its exceptional cheese production and for the Swiss art of watchmaking which is valued across the world for its outstanding precision and quality. L'Horloger combines nature, tradition and craftsmanship to create a true masterpiece.

L'HORLOGER



TRADITION AND INNOVATION IN EVERY BITE

L'Horloger is produced in accordance with traditional Swiss craftsmanship which has been practised for centuries. Our experienced cheesemakers create L'Horloger with lots of love and skills, based on an old recipe from Jura. The genuine craftsmanship involves many stages and requires both precision and dexterity. From warming the milk to the final quality controls, every step is carried out with great care.



INDULGENCE TO MAKE YOU FORGET THE PASSING OF TIME

L'Horloger brings family and friends together and creates wonderful experiences for lasting memories. Whether an indulgent breakfast, picnic or lavish evening meal – this cheese will afford you unforgettable moments of pleasure. L'Horloger, for any occasion and at any time of day.

IMPROVED BY TIME




At L'Horloger, the carefully monitored maturation process plays a key role in guaranteeing the highest levels of taste, texture and quality. In our own cheese cellars, maturation takes place in ideal conditions. Thanks to perfect temperature and humidity levels, the cheese develops its exceptional properties over six months. The affineur adds the final touches, resulting in an authentic taste experience masterfully enhanced with time, to impress true gourmets.





Cut yourself a slice of time!

Pure cheese indulgence: all the important information about L'Horloger on one page

PLACE OF ORIGIN AND PRODUCTION	Fromages Spielhofer SA, CH-2610 Saint-Imier
MILK TYPE	Unpasteurised milk from cows fed with silage-free fodder
CHEESE TYPE	Semi-hard cheese
RIND	Characteristic brown rind with the structure of a Swiss watch dial for telling the time
FAT CONTENT	Approx. 53% FDM
WEIGHT	 8 kg/ 60 min.  4 kg/ 30 min.  250 g/ 1 min. 52 sec.
RIPENING PERIOD	Min. 6 months
TASTE	Buttery consistency, full, powerful, and smooth flavour

NUTRITIONAL VALUES	100 g
ENERGY	1740 kJ 419 kcal
FAT	35 g
CARBOHYDRATES OF WHICH SUGARS	0.4 g 0.0 g
PROTEIN	25 g
SALT	1.9 g

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