

CHEESEMAKER

La Bergerie aux 4 Vents

ORIGIN

New Brunswick

MILK TYPE

Sheep, Raw

RIND

Natural

FIRMNESS

Semi-firm

BLEU D'ACADIE

ABOUT

Bleu D'Acadie is produced in New Brunswick by La Bergerie aux 4 Vents in Sainte-Marie-de-Kent and aged by Les Dependances du Manoir in St. Hubert, Quebec. This rustic blue cheese is produced with raw sheeps milk. La Bergerie Aux 4 Vents, a small-scale family-started cheese operation now produces seven different cheeses, made from various types of milk.

TASTE NOTES

At first sniff, the Bleu d'Acadie certainly exudes a sheepy aroma with a faint rustic, barnyard tinge. It is a pungent and full smell that is more powerful than the flavour to come. Surprisingly, this semi-firm blue melts away on the palate and is creamier than expected. The paste has a full and complex, yet not overwhelming, flavour. The cheese has an exciting, spicy aftertaste that lingers on the tongue. Try your Bleu d'Acadie as a snack with a rustic, crusty bread or crumbled into a salad.

WINE PAIRINGS

Pair Bleu d'Acadie with a full, robust red to compliment its big, spicy flavour.