

ORIGIN

Auvergne Region, France

MILK TYPE

Cow, Pasteurized

RIND

None

FIRMNESS

Soft

BLEU D'Auvergne

ABOUT

Bleu D'Auvergne is centuries old, holding strong in the traditions of its production. Bleu d'Auvergne is produced in the "Massif Central" between Puy-de-Dôme and Cantal in France. Although the predominant animal farmed in this area is sheep, producers use cow's milk for Bleu d'Auvergne. This helps keep the flavour a little softer and less powerful than similar Blue Cheeses.

TASTE NOTES

Bleu D'Auvergne is a flavourful, yet not overwhelming, blue cheese. It is a 'basic' blue, however, it is still sharp and full of strong aromas and tastes. It is a creamy blue that melts on the tongue and explodes with a spicy, fresh flavour. Bleu D'Auvergne is perfect for trying on its own as well as using in recipes. If you are tasting it along with a variety of other cheeses, remember to cleanse your palate with bread or water between this cheese and others - the Bleu D'Auvergne leaves a wonderful flavour that will last in your mouth, affecting what you taste next!

PAIRINGS

Bleu D'Auvergne pairs wonderfully with sweet wine such as Port or Sauternes. This provides great contrast with the flavourful cheese. Strong red wines like Cahors or Sauternes, or red Bordeaux pair well are more complimentary in flavour.