

## CHEESEMAKER

La Bergerie aux 4 Vents

## ORIGIN

Sainte-Marie-de-Kent,  
New Brunswick

## MILK TYPE

Cow, unpasteurized

## RIND

None, slightly browned edges

## FIRMNESS

Soft

# GEAI BLEU

## ABOUT

Geai Bleu is created at La Bergerie aux 4 Vents, the only federally registered cheesemaker in New Brunswick. La Bergerie aux 4 Vents is run by Andre Martineau and Monique Roussel. They keep a well-looked-after herd of Jersey cows and allow only for natural feed in order to make 100% natural cheese. Geai Bleu is named after the Blue Jays which were often seen flying throughout the farm.

## TASTE NOTES

Geai Bleu does not have too much veining throughout, and it's clean and fresh appearance resonates as well in the flavour. The cheese has a very earthy aroma, with the richness of sour cream. The flavour is immediately sharp on the tongue but leads into a buttery, velvety texture and flavour.

## PAIRINGS

Geai Bleu is best paired with Port or classic dessert wines, or a rich, not too tannic red loaded with sweet fruit.