

## Bleu d'Auvergne



PDO since 1975



Production area

**Technological family:** veined

**Type:** cow's milk cheese

**Cutting tips:**



### Description

Would Bleu d'Auvergne exist today if Antoine Roussel hadn't left his native Auvergne region for a work placement in a Rouen pharmacy? We owe the secret of this blue cheese to him. He perfected the technique in 1854 and it was then passed from producer to producer. Over 150 years later, this veined cow's milk cheese is a favourite with fans of strong, perfumed cheeses.

**What should I drink with it?** A sweet Jurançon or a Sainte-Croix du Mont.

**Format:** a flat cylinder around 20cm in diameter and 8-10cm high.

**Weight:** 2-3kg.

**What's special about the production method?**

### Organoleptic characteristics:

**Appearance:** a very thin naturally velvety blue-grey rind covers a moist, cream body spangled with the cavities in which the blue-green mould develops.

**Texture:** a moist, fragile body which crumbles as it is cut, yet melts in the mouth.

**Aroma:** a "blue" smell akin to damp undergrowth blended with notes of fresh milk.

**Flavour:** the slightly salty taste is accompanied by the strong, characteristic flavour of blue cheese, reminiscent of the damp cellar and the rustic Auvergne terroir. The strong, lasting flavour is tempered by a delicate, melt-in-the-mouth texture.

**Website:** [www.fromage-aop-bleu-auvergne.com](http://www.fromage-aop-bleu-auvergne.com)