

Bleu du Vercors Sassenage



PDO since 1998



Production area

Technological family: veined

Type: cow's milk cheese

Cutting tips:



Description

What would have happened to this cheese, had the Vercors not become a popular destination for tourists? It would undoubtedly have disappeared. Fortunately, a handful of producers decided to keep the unusual production process alive. The cheese is made by heating and cooling the milk from the previous evening's milking, and then adding the fresh milk from the morning to it. The blue which develops as the cheese ripens produces a mild, soft body.

What should I drink with it? Clairette de Die – Chatillon en Diois.

Format: Diameter: 28-32cm. Height: 7-9cm.

Weight: 4 to 4.5kg

What's special about the production method?

Organoleptic characteristics:

Appearance: a very thin grey and white streaked rind covers an ivory body scattered with small blue to pale grey patches, and veins of the same colour created by needle pricks.

Texture: supple and soft when cut, very creamy in the mouth.

Aroma: the scent from the body is a blend of fresh milk, cream and mushrooms

Flavour: salty and slightly bitter flavours are discernible alongside the delicate, lactic, green flavour. A note of fresh hazelnuts and mushrooms strengthens in the mouth.

Website: www.bleuovercors-sassenage.fr and www.fetedubleu.org