

## Bleu de Gex Haut-Jura



PDO since 1977

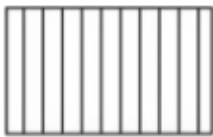


Production area

**Technological family:** veined

**Type:** cow's milk cheese

**Cutting tips:**



### Description

Although Bleu de Gex Haut-Jura is not one of the most famous blue cheeses, it is proud to have graced the table at the French court in 1530 thanks to Charles V, said to have been a great lover of cheese. It is produced in the Haut-Jura, a land of meadows, woods and valleys. It is made with milk from Montbéliarde or Simmental cows and ripened in cellars where the body takes on its mottled blue appearance as the weeks pass. It is a mild cheese enjoyed in raclette.

**What should I drink with it?** A red Jura wine or a Macvin.

**Format:** Diameter: 31-35cm. Height: 8-10cm.

**Weight:** 6-9kg

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

**Organoleptic characteristics:**

**Appearance:** the off-white rind has white patches and is not uniform. The "GEX" signature is carved into the rind on one side of the cheese.

**Texture:** white to ivory body marbled with fairly pale blue-green veins evenly spread through the cheese.

**Aroma:** a lactic smell with a hint of spiced vanilla and notes of mushroom.

**Flavour:** mild and creamy.

**Website:** [www.bleu-de-gex.com](http://www.bleu-de-gex.com)