

## Bleu des Causses



PDO since 1953



Production area

**Technological family:** veined

**Type:** cow's milk cheese

**Cutting tips:**



A whole round should be cut into two halves either vertically, which is standard, or horizontally, which is more unusual.

Cut the vertical half horizontally to give more generous portions.

The diagram shows a portion cut from a vertical half.

### Description

Craft cheese dairies hid in the limestone plateaux for several centuries. Bleu des Causses developed in this land of moors and rocks.

The cheese strikes a skilful balance between whole cow's milk and penicillium roqueforti, and develops its full organoleptic qualities during the long weeks (70 days minimum) it spends ageing in the caves of the Tarn Gorges. This ivory, blue-veined cheese offers a sophisticated bouquet of aromatic aromas. Sweet yet fiery, Blue des Causses bursts with flavour, melting powerfully in the mouth.

**What should I drink with it?** Sweet Bergerac.

**Format:** a cylinder 20cm in diameter and 8 to 10cm thick.

**Weight:** 2 to 3kg per cheese.

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

Bleu des Causses develops its full organoleptic qualities during the long weeks it spends ageing in the caves of the Tarn Gorges. Nestled in cavities dug into the limestone screes, the veins in the Blue des Causses flower in contact with the cool, damp wind which blows down the cracks in the rock. Then the master cheese ripeners wrap the cheese in foil so that it can gently continue to ripen and release its highly specific aromas. In total, Bleu des Causses takes 70 days to ripen or mature.

### Organoleptic characteristics:

**Appearance:** ivory body veined with well-spaced green mould.

**Texture:** holds its shape well, melts powerfully in the mouth.

**Aroma:** a pleasant, lasting scent, a sophisticated bouquet of aromas.

**Flavour:** a typical veined cheese flavour not too salty or bitter.

**Website:** [www.bleu-des-causses.com](http://www.bleu-des-causses.com)