

Fourme d'Ambert



PDO since 1972



Production area

Technological family: veined

Type: cow's milk cheese

Cutting tips:



Fourme d'Ambert is generally cut into rounds and then sliced.

A more original approach is to cut a half-Fourme downwards into random portions.

Description

Fourme d'Ambert originates from a mountain area in the Puy-de Dôme, made up of 5 districts in Cantal and 8 villages in Loire. Its dates back into the mists of time, and was said to be a favourite of the druids of Gaul. High up in the mountains, at altitudes between 600 and 1,600 metres, cows produce milk with a delicate and subtle flavour. The cheeses are pricked to let air into the body and allow the blue veins to develop before they are left to ripen in cool, damp cellars. Fourme d'Ambert is considered to be the mildest blue cheese.

What should I drink with it? A sweet wine. Try Coteaux du Layon or Muscat.

Format: Height: 19cm, diameter: 13cm.

Weight: around 2kg.

What's special about the production method?

Developing blue cheeses is an art. During the production process, the cheesemaker stirs the cut curds to encourage openings to form in the body of the cheese. He or she then makes holes right through the cheese with needles so that the oxygen required to develop the blue veins can find its way in. The process then follows its natural course as the cheese ripens for a minimum of 28 days.

Organoleptic characteristics:

Appearance: an undulating blue-grey rind, powdery like the local rock, hides a humid, shiny and fragile ivory body.

Texture: supple and creamy.

Aroma: the body gives off subtle notes of undergrowth, cream and hay.

Flavour: the cheese has a subtle flavour which gently reveals perfumed notes of blue cheese and undergrowth, toned down by a delicate creamy flavour and a round, smooth texture which melts and slides on the palate. The cheese has a pleasant, lasting finish.

Website: www.fourme-ambert.com
www.facebook.com/FourmeAmbert