

Fourme de Montbrison



PDO since 1972

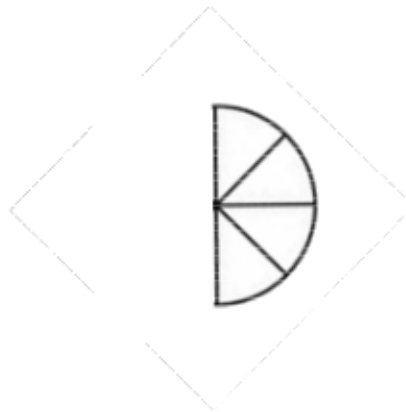


Production area

Technological family: veined

Type: blue-veined cow's milk cheese

Cutting tips:



Description

With its orangey rind, Fourme de Montbrison is easy to recognise. It is made from milk from the cows of Haut-Forez and is said to date from the era of the Arverni, a Celtic tribe who inhabited the area long before Caesar conquered it! Since then, this cheese has survived down the ages, confined to the former province of Forez, where the hot summers and hard winters make the grass rich and varied. It is a remarkably delicate blue cheese. It is unusual in that it is volume salted and then drained on pinewood racks where it remains for a minimum of six days. Fourme de Montbrison is available all year round, but it offers a very special perfume in late spring and in the autumn. It melts extremely well, making it a perfect cheese for cooking.

What should I drink with it? A Pays d'Urfé Chardonnay or a Côtes du Forez.

Format: a cylinder 17-21cm high and 11.5-14.5cm in diameter.

Weight: 2.5kg on average (authorised weight 2.1 to 2.7kg).

What's special about the production method?

Drained on spruce wood racks and volume salted.

Organoleptic characteristics:

Appearance: yellow/orangey rind and yellow to cream body lightly marbled with blue.

Texture: supple to slightly firm creamy body, can be slightly crumbly.

Aroma: smells slightly fruity.

Flavour: the cheese offers a pleasant sensation of small pearls rolling on the tongue. It has a delicate, perfumed flavour of fruity dairy products with a hint of blue and light hazelnut notes.

Website: www.fourme-de-montbrison.fr