

Bleu d'Auvergne



Would Bleu d'Auvergne have existed without Antoine Roussel, a native of Auvergne who went to Rouen to do an internship in a pharmacy? This is the boy to who discovered the secret to developing the taste of blue moulds, which he perfected in 1854 and which has been shared among producers. One and half centuries later, this blue-veined cow's milk cheese continues to delight lovers of strong, fragrant taste.



CHEESER
COW'S
MILK



YEAR OF LABELLING
1975

KEY FIGURES

1305

Milk producers

8

Farmhouse producers

6

Production plants

4762

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.fromage-aop-bleu-auvergne.com/



Cutting



Breads



Food pairings



Sourdough bread
Dried fruit bread
Rye bread

Alcohol abuse is harmful to your health.
Drink in moderation.

When combining with white wine, it is best to go for something sweet and tender such as a Montbazillac or a Pineau des Charentes. Natural sweet wines such as Maury or Rasteau from the Côtes du Rhône offer original accompaniment. Looking for original pairings? An amber beer, fermented rhubarb juice or Pommeau de Normandie are ideal for bringing out the cheese's fragrance and flavours



Appearance



Texture



Taste

With paste white to ivory in colour and speckled with blue-green mould (Penicillium Roqueforti) and a thin crust that may be tinged with the same hue, Bleu d'Auvergne has a distinctive marbled pattern.

Its soft and creamy texture gives it a unique character that, like a fine wine, becomes all the more sumptuous with the right maturing and temperature.

Bleu d'Auvergne is intense yet balanced and is appreciated for its punchy taste and its scents of wild mushrooms, cream and undergrowth