

Bleu de Gex Haut-Jura



While it may not be the best known blue cheese, it can boast of being the favourite of Charles V when he was the ruler of the region in the 16th century. It is made in the Haut-Jura, where the middle mountain landscapes feature meadows, woods and scarps.

Made with raw milk from Montbéliarde or Simmental cows, it is matured in a cellar on spruce boards, with blue mould forms as the weeks go by. It is surprisingly soft and proves wonderful on grilled dishes, gratins, quiches and more.

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CHEESER
COW'S MILK



YEAR OF LABELLING
1977

KEY FIGURES

45

Milk producers

4

Production plants

490

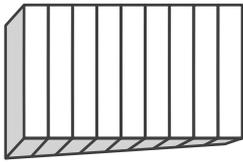
Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.bleu-de-gex.com



Cutting



Cut a wedge from the wheel



Food pairings

Alcohol abuse is harmful to your health.

Drink in moderation.

It can be paired particularly well with a sweet Jura straw wine (Vin de Paille) or a Cerdon du Bugey

Breads

Vienna bread
Sourdough bread
Dried fruit bread
Rye bread



Appearance

Bleu de Gex comes as a wheel weighing between 6 and 9kg, with a whitish, slightly floury-looking rind. Cutting the cheese reveals a white-to-ivory-coloured paste marbled with quite light green-blue mould.



Texture

Supple, soft and a little crumbly



Smell

Little fragrance



Taste

A blue cheese that is surprisingly sweet, with notes of mushrooms and slightly fruity and milky. It can acquire a slight bitterness.