Bleu des Causses



For centuries there have been craft cheesemaking plants dotted around the limestone karst plateaus. This land of heath and rockeries is home to Bleu des Causses. A canny blend of cow's milk and spores of penicillium roqueforti, Bleu des Causses owes its sensory qualities to careful maturing in the natural cellars of the Gorges du Tarn. This ivory-coloured blue-veined cheese has a sophisticated array of aromatic flavours. Bleu des Causses is sweet and firm, offering a taste to celebrate and creamy intensity.

CHEESER
COW'S
MILK

YEAR OF LABELLING
1979

KEY FIGURES

76
Milk producers

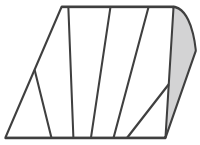
1
Farmhouse producers

2
Maturing plants

429
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.bleu-des-causses.com

Cutting



Bleu des Causses is first cut vertically into two halves, then each piece is, in turn, split into two halves, this time cut horizontally. It should be presented on a try in quarters or eighths.

Breads

Sourdough bread
Dried fruit bread
Rye bread

Food pairings

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

Several wines go nicely with Bleu des Causses but nat
sweet wines such as Muscat, and some sweet white C
de Bergerac complement its aromas particularly well.

Appearance

With its ivory, blue-veined paste and a natural fully-moulded rind, it is shaped like a flat cylinder and weighs from 2 to 3kg.

Texture

a creamy texture,

Taste

Intense without being aggressive.