

Bleu du Vercors-Sassenage



If Vercors had not become such a popular tourist destination, what would have become of this cheese? No doubt it would have disappeared. Fortunately, a clutch of producers committed to keeping alive the unusual process for making this cheese, which involves mixing milk on the morning that it is given with milk given the previous day and warmed up before being left to cool. The blue that develops during the ripening process helps to create a soft, chewy and veined paste.



CHEESER
COW'S
MILK



YEAR OF LABELLING
1998

KEY FIGURES

35

Milk producers

9

Farmhouse producers

1

Production plants

424

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.bleuduvercors-sassenage.com



Cutting



Cut from the nose to the side in the shape of a wedge



Breads

Sourdough bread
Dried fruit bread
Rye bread



Food pairings

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

It is paired beautifully with PDO wines from its territory: Clairette de Die and Châtillon en Diois wines.



Appearance



Texture



Smell



Taste

Bleu du Vercors-Sassenage is presented as a wheel weighing 4 to 4.5kg. Its rind has a fine, white to grey-blue mould-type bloom that may have orange to ivory-coloured marbling.

The colour of its paste can range from ivory to light yellow and featured evenly spread blue veins.

Supple, creamy and uniform paste.

Underbrush fragrance.

Nuts, hazelnuts.