Fourme d'Ambert



Fourme d'Ambert was born in an area around Puy-de Dôme mountain, in 5 cantons of Le Cantal and 8 Loire communes. Its history dates back to the time of Gaulish druids who, according to legend, were very fond of it. The cows are milked at 600 to 1,600 metres above sea level, giving the cheese a subtle, delicate flavour. It is aged for a month in cool, damp cellars after holes are poked in it to air the paste and enable the blue to grow. Fourme d'Ambert is considered to be the soft blue cheese. In times gone by it was exclusively a farmhouse cheese. The word "Fourme" comes from the Latin "forma", which means "shape" and referred to a receptacle used for making this cheese. It is a member of the family of blue cheeses suffused with blue-grey bits. It is recommended to eat Fourme d'Ambert with white wine.

CHEESER
COW'S
MILK

YEAR OF LABELLING
1972

KEY FIGURES

832
Milk producers

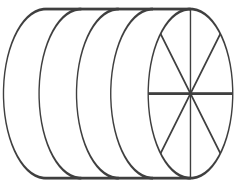
9
Farmhouse producers

6
Production plants

5429
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.fourme-ambert.com

Cutting



Breads

For bread accompaniment, it goes best with an artisanal baker's baguette or country bread, rye bread or lightly toasted gingerbread.

Food pairings

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

Fourme d'Ambert can be paired wonderfully with white chardonnay wine (PDO Côtes d'Auvergne) , bodied wine with a fruity and floral feel. From the mouthfull you can taste its fine balance. This is a p wine-and-food combination because the fullness wine and the creaminess of Fourme d'Ambert complement each other. It makes for an amazing of textures. The wine's fruitiness and floral flavours chime with the earthiness of Fourme d'Ambert.

You could also go for a well rounded wine such as du Layon or Muscat de St Jean de Minervois, both make a virtue of releasing all of the cheese's flavou

Appearance

Texture

Smell

Taste

Fourme d’Ambert should be presented upright in its blue-grey attire similar to a stone. Fourme d’Ambert weighs in at 2kg, is 19cm high and has a diameter of 13cm.

A bright ivory-coloured paste with a supple and creamy texture

Fourme d’Ambert has a subtle scent of undergrowth.

Fourme d’Ambert has scented notes and delicate aromas that, with its full-bodied taste, build up in the mouth.