

# Bleu d'Auvergne



CHEESE  
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/](http://www.fromage-aop-bleu-auvergne.com/)



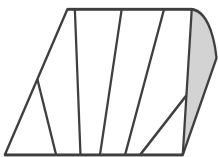
**Cutting**



**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