

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. 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.



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



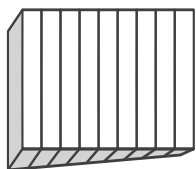
Cutting



Breads



Food pairings



Cut a wedge from the wheel

Vienna bread
Sourdough bread
Dried fruit bread
Rye bread

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



Appearance



Texture



Smell



Taste

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.

Supple, soft and a little crumbly

Little fragrance

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