



Bleu d'Auvergne, A.O.P.

Bleu d'Auvergne is derived from volcanic soil, which gives it a unique character.

For more details on this cheese, we invite you to consult the French form.




CHARACTERISTICS


Paste	Blue
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Auvergne
Details	Département Cantal
Producer	N/A
Fat	26%
Minimum Refinement	3 month(s)
Family	Blue cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 Fruity and sweet
Tariquet, Riesling

Red Wine

 Aromatic and supple
Cahors, Châteauneuf-du-Pape

Beer

 Noire Amère
Triple douce, Stout

Other Pairing

Ice Cider, Passito, Port

SIMILAR PRODUCTS

- » Bleu d'Élizabeth (en)
- » Bleu d'Auvergne laitier (en)