



STELLA'S
P A N T R Y

Bleu d'Auvergne AOC

Pronunciation: bler-doe-VAIRN

Origin: Auvergne, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Blue

Size: 2.5kg wheel

Approximate Age: 2-3 months



Named after the picturesque mountainous province in which it originated, Bleu d'Auvergne has been AOC protected since 1975. It is made in a similar style to Roquefort but with cow's milk rather than ewes. As this blue ages the crust becomes sticky and develops red brown moulds that help break down the interior to elegantly soften and intensify the flavour.

Tasting Notes: This blue has a creamy yet sharp engaging flavour. The texture is soft whilst also being slightly crumbly. The finish is salty and slightly tart on the palate. All round a well-balanced blue cheese.

Uses: Cheese platter, sauces and salads

Wine Match: Robust red (Shiraz, Cabernet Sauvignon)

Try with: Chicory, nuts, truffle honey, jam lady jam-pear vanilla ginger