

# Bleu 1924

Bleu 1924 is made in the tradition of French Roquefort, but outside of the PDO established in 1925. This full-flavored blue is made with a blend of the best sheep and cow's milk the cheese maker can get his hands on. Skilled aging brings out the full potential of this one-of-a-kind blue cheese.



**TASTING NOTES** ▶ Rich, buttery paste balanced with spicy blue veining and the occasional crunch of tyrosine crystals

**USES** ▶ This exceptional cheese is best enjoyed simply, on an appetizer or dessert cheese plate

**BREED** ▶ MONTBELIARDE, HOLSTEIN, SALERS, LACAUNE

**RENNET TYPE** ▶ TRADITIONAL

**ORIGIN** ▶ AUVERGNE, NORMANDY

**MILK TYPE** ▶ COW, SHEEP

**MILK TREATMENT** ▶ PASTEURIZED