

Bleu D'auvergne

Terre des Volcans Bleu D'Auvergne is produced with sweet, rich milk from the Auvergne region of France, and a unique blend of cultures that impart the flavorful characteristics of raw milk, in a pasteurized recipe. Skilled aging brings out the full potential of this exceptional blue cheese.



TASTING NOTES ▶ Crumbly and moist, with a buttery and slightly spicy character

USES ▶ Great for cooking; delicious melted on steak, or in a Bleu d'Auvergne and pear tarte for a sweet-savory delight

MILK TYPE ▶ COW

BREED ▶ MONTBELIARDE, HOLSTEIN, SALERS

RENNET TYPE ▶ TRADITIONAL

ORIGIN ▶ AUVERGNE, NORMANDY

MILK TREATMENT ▶ PASTEURIZED