

# Fourme D'ambert

Terre des Volcans Fourme D'Ambert 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** ▶ Dense and creamy, with sweet lactic flavors balanced by the blue molds, and a long, fruity finish.

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**USES** ▶ Pair with honeycomb on a dessert cheese board

**MILK TYPE** ▶ COW

**BREED** ▶ MONTBELIARDE, HOLSTEIN, SALERS

**RENNET TYPE** ▶ TRADITIONAL

**ORIGIN** ▶ AUVERGNE, NORMANDY

**MILK TREATMENT** ▶ PASTEURIZED