

BLEU DES CAUSSES

Matured in limestone caves of the Causses, the cheese has rich aromas reminiscent of Languedoc meadows.

PLU: 497

Sold as:	Weighed /Kg	Organic:	No
Category:	Continental Cow - Blue (NHR)	Type of Milk:	Cow
Country:	Product of France	Pasteurisation:	Thermised
Region:	Languedoc	Rennet:	Traditional
Approx weight:	3 Kg	Style:	Blue
Accreditation:	PDO	Flavour:	Floral and herby
Rec. Drink:	Sauternes	Rind:	Natural
		Own Milk:	No

Commentary

Bleu des Causses originated in the Causses as its name suggests, but is now made in the less arid regions of Segala and Levezou in Aveyron, meaning it can also be known as 'le fromage de l'Aveyron'. The name Bleu des Causses is still pertinent, however, as once made, the cheeses are removed to mature in 'the fleurines', the natural limestone caves of the Causses. Our example of this cheese is matured by Affineurs Morin, a family company that is famed for its quality maturation of local cheeses such as Cantal, Salers and Saint Nectaire.

Bleu des Causses has been made for many centuries, being originally a cows' milk version of the more famous ewes' milk cheese, Roquefort. Sometimes, the cheese could be made with a mix of ewe and cows' milk, but a declaration came in to place in 1925 which defined Roquefort as a cheese made with ewes' milk in that region, and therefore Bleu des Causses had to become defined as the cows' milk equivalent. This became protected in its own right firstly in 1941, with additional conditions being added to its protection at various stages. Bleu des Causses PDO can now only be matured in a specific geographical area using a defined maturation process and the milk used to make the cheese can only be collected from a particular region.

The cheese has no natural rind, like Roquefort, and the inside is very pale with well-distributed blue veins and a firm but open texture. It has a fairly strong, balanced aroma and a full bodied flavour which tends to be sweeter when made with summer milk.

Technical Specification

Ingredients: Cows' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of France

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: Paxton & Whitfield Ltd, 93 Jermyn Street, London SW1Y 6JE

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1467kJ
	(kcal)	354kcal
Fat		30g
of which	saturates	22g
Carbohydrates		1g
of which	sugars	0.5g
Protein		20g
Salt		2.9g