



Allevatore di Formaggi

Bleu de Moncenis



Description

Bleu de Moncenis is a blue cheese that draws its identity from a border region in the French valleys bordering the Val di Susa. The transalpine influence is evident in its name, which recalls the famous "bleu" cheeses from across the Alps.

There is also a precious mountain pasture version of this cheese, produced in very limited quantities, which intensifies its character. This mountain area, historically dedicated to the production of fine blue cheeses, is also the birthplace of another rare mountain pasture blue cheese, Murianeng.

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Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact, straw-coloured paste with moderately diffuse bluish veining

Taste

Strong, intense, with light notes of stable and marked notes of penicillium

Pairings

Full-bodied, aged red wines, sweet and fortified wines. Spicy fruit mustard, red onion jam. Rye bread, polenta.

Technical specifications

- **Tipologia di Latte:** Cow
- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal and mountain pasture
- **Cheese Paste:** raw, unpreserved
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round, summer mountain pasture
- **Fat:** 45% Mgss
- **Weight:** 2-3 kg
- **Dimensions:** diameter 20 cm, h. 15
- **Producers:** French cheesemakers on the border with the Susa Valley
- **Whole Cheese Code:** 1007346
- **Cutted Cheese Code:** 1007348