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distributors of the finest foods

SOCIETE LATERIE

Bleu de Laqueuille 1.3kg

Origin: Auvergne-Rhône-Alpes, France
Classification: Artisan
Milk: Cow
Type: Blue
Form: 1.3kg half wheel
Item Code: 700850



Blue cheeses have been made in the Auvergne region for centuries due to the naturally occurring caves of the Massif Central.

Fromagerie Laqueuille was established in 1856 by the Roussel family and created a cheese recipe developed from the original Bleu d'Auvergne. This classic natural rinded blue uses cow's milk collected from the surrounding valleys and traditional moulds which have been developed on rye bread before being added to the curds.

Matured in caves for 3 months, the texture slowly softens to a smooth creamy richness complimented by a sweet well developed blue mould flavour.



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