

# calendar

distributors of the finest foods

## CANTOREL

### Bleu d'Auvergne AOP 2.6kg

Origin:	Auvergne-Rhône-Alpes, France
Classification:	Artisan
Milk:	Cow's Milk
Type:	Blue
Form:	2.6kg wheel
Item Code:	700477



This AOP cow's milk cheese has been made in the Auvergne region for several centuries, traditionally matured in mountain caves where the unique blue mould flora flourished.

Although no longer cave ripened, AOP regulations still stipulate that cheese must be produced at a minimum 500m altitude, in specific geographical regions and using milk only from cows born in the region.

Each whole cheese is foil wrapped to prevent the rind forming and after 3 months maturation, an even spread of steely blue veins spreads through the body of the cheese. Mature cheeses have a moist and slightly crumbly texture with a tart and salty flavour.



WA  
8A FOCAL WAY  
BAYSWATER WA  
6053  
08 9327 3500  
[order here](#)

SA/ NT  
34 ROSBERG RD  
WINGFIELD SA  
5013  
08 8168 1907  
[order here](#)

VIC/ TAS  
L2/ 262 LORIMER ST  
PORT MELBOURNE  
VIC 3207  
03 8645 4666  
[order here](#)

NSW/ ACT  
24A RALPH ST  
ALEXANDRIA  
NSW 2015  
02 8244 8288  
[order here](#)

QLD  
3/31 ARCHIMEDES  
PLC MURARRIE  
QLD 4172  
07 3895 4888  
[order here](#)

calendar



[www.calendarcheese.com.au](http://www.calendarcheese.com.au)