

calendar

distributors of the finest foods

SAVENCIA St Agur 2.3kg

Origin: Auvergne-Rhône-Alpes, France
Classification: Artisan
Milk: Cow's Milk
Type: Blue
Form: 2.6kg wheel
Item Code: 700314



Made from cow's milk in the Auvergne Rhone Alpes region of France, this modern cheese was developed from an old monastery recipe as a creamy cow's milk alternative to Roquefort.

The flavour has been developed using a combination of traditional blue moulds cultured on rye bread and modern cheese making techniques.

After three months maturation, the hexagonal shaped cheese develops a rich creamy texture and distinctive blue 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
PLC MURARRIE



www.calendarcheese.com.au