



BLEU DE BREBIS CIRE



Area: Midi-Pyrénées, France

Milk: pasteurized ewe's milk

Type: blue cheese

Weight: 3 kg

Fat: 34 %

MFFB : 67%



History

Numerous written sources point out that blue cheese was traditionally made in caves that had naturally formed in limestone scree, were facing North and allowed damp fresh air to circulate through.

Such caves were known as fleurines, and farmers and cheese makers recognized how greatly they enhanced the quality of the cheese.

Fabrication

The Bleu de Brebis Ciré is one of Dominique's own creations. Its fabrication process builds upon centuries-old methods, which guarantees its authenticity and unique character.

The milk collected by Dominique is heated and curdled. The blue veins develop from the cultures of the mold *Penicillium Roqueforti*, which are added by pricking the cheese with needles. Dominique then proceeds to salting the cheese with coarse salt.

Eventually, it slowly matures for three weeks in the cellar's damp and fresh air.

Tasting advice

The Bleu de Brebis Ciré can be enjoyed either at the beginning or the end of the meal, along with bread and cherry jam.

Wine-pairing

The Bleu de Brebis Ciré makes a perfect pair with Saint-Emilion or Château de Bellet red wines.

Appearance: white, veined throughout with blue-green mold

Texture: sticky and shiny

Sense of smell: very particular bouquet, with a slight moldy scent

Taste: velvety with mushroom flavor



BLEU DE BREBIS CIRE

MAIN FEATURES

Product code : BLEU5
Approval number: FR 54 395 173 CE
Shelf life: 40 days
Storage temperature: between + 2°C and + 6°C

Production place : Midi-Pyrénées, France
Maturing place: Lorraine, France
Maturing time: 21 days
Weight: 3 kg

NUTRITIONAL VALUES

Type of milk: pasteurized ewe milk
Type of cheese: blue cheese

Rind color: brown to orange
Texture color (inside): white, blue mold

Ingredients:

- Pasteurized ewe's milk	97,8 %
- Salt	2,20 %
- Lactic acid bacteria	traces
- Penicillium roqueforti	traces
- Rennet	traces

Energetic value per 100 g	
kcal-kj	372-1539
Proteins	16 g
Total fat	34 g
Of which saturated	24 g
Trans fat	0.46 g
Carbohydrate	0.5 g
Of which sugars	0.5 g
Salt	2.2 g
Sodium	1063 mg

MICROBIOLOGICAL STANDARDS

Listeria: none in 25g
Salmonella: none in 25g
Enterobacteria: < 10 ufc/ml

No preservatives or color additives.
Guaranteed GMO-free, in accordance
with current legislation.