



Bleu de Chevre de la Boissière is a goat's milk blue cheese from Yvelines, France. Rubbed by hand and matured for two months; it is creamy and salty. It has a refreshing tang from the organic goat's milk combined with a spicy kick from the generous dots of blue.

Key Facts

Origin: Yvelines, France

Milk: Goat

Rennet Type: Animal rennet

Style: Blue

Classification: Artisan

Shelf Life: 7-10 days, this product is cut to order

Goes well with: Dessert wines or a darker beer such as stickies or Sauternes

Similar cheeses: Persille de Chevre, Urdina chevre

Details

Located in the Yvelines, the agro-ecological farm La Tremblaye follows a great respect for ecological concepts and principles in farming. Their herd of 600 goats are fed in accordance with the rules of agro-ecology. The whole milk is used in this unctuous blue vein cheese, which is taken from the evening and morning after. No skimming of the milk and no cream is added. It is generously spiked with blue, and hand rubbed and matured up to two months. Creamy, tangy, a bit of spice, a well nurtured blue from beginning to end.

A little history about La Ferme Tremblaye

La Ferme Tremblaye are known for their quality farmhouse cheeses; but also as pioneers in farming due to their commitment to following ecological principles from start to finish. From the cultivation of their fodder, to the care and maintenance of soil in which their herds are raised and feed off; through to the production of energy consumed and the recycling of waste. Caring for the well-being of it's animals, farmers and the environment has allowed their farm to be B-Corp certified since 2020.

Dietary

Ingredients: Pasteurised goat's milk, salt, cultures, animal rennet.

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