

SAINT AGUR

Double Cream or Blue?

Producer – Bongrain

You know you're on to a winner when a cheese crosses over into two categories of soft and blue! This cheese is so creamy that it is actually classified as a double cream cheese. After 3 months of maturation to get the blue veins running through it, this cheese is a delightful experience. How good is it? Well! It won a silver medal in the World Cheese Awards in 2014.

Bongrain set up their operations in the mountainous central France region of Auvergne which is certainly no stranger to the production of world class cheese. Yet while other cheeses in the region may date back centuries, this was only first developed in 1988. Their development of a cheese so significant is testament to Bongrain's pursuit of excellence.

Taste

Although this cheese has a strong aroma, this is certainly not an indication of its intensity. We would say this is of medium intensity compared to some of the big punchy blues. On first taste the texture is what you will notice first; smooth and creamy. The blue has some spice to it yet it is not as salty as many other blues. You'll certainly be coming back for more of this. And why not snack on it during the day... We do.

Who is Saint Agur anyway?

Saint Agur lived in the Auvergne region around the 1520's. Although not much is written, he is best known as the patron saint for the region's dairy farms. He was made a saint because he led 5,000 cows, on his own, from fires that wiped out all villages. This saved the regions economy, allowing them to rebuild a stronger community.

I just made that up. Saint Agur is just a name from the Marketing department at Bongrain.

Notes:

www.cheesetherapy.com.au

BLUE

ORIGIN

Ireland

MILK TYPE

Cow



AGEING

3 Months

STRENGTH



DRINK WITH

- Full Bodied Reds
- Port



EAT WITH

- Pears
- Walnuts & Figs



TASTED ON



MY RATING

