

# Brotherhood of amateurs of Bleu de Gex

## History of Bleu de Gex

In the 14th century, monks from the "Dauphiné", settled in the walls of the abbey of St Claude, in the "Haut-Jura". They bring with them the technique of making a parsley cheese that does not delay being known as the Bleu de Gex, Bleu du Haut-Jura or Bleu de Septmoncel.

In the local history, he became, at about 1350, the favorite cheese of Charles Quint, then master of the region.

This cheese is made exclusively in the mountainous massif of the Jura chain, on two departments: Jura and Ain. It comes exclusively from the milk of Montbéliardes cows, fed with fodder collected locally.

This cheese, AOC since 1935, comes in millstones of 7.5 kg and 35 cm in diameter. The annual production, spread over 4 producers, including 3 co-operatives (3 Jura and 1 Ain), was about 530 tons for the year 2004.

Traditional processing techniques are:

- Partial skimming of milk.
- Storage at 7 ° C for 48 h maximum.
- Reheating at 27 + C and then sowing in lactic ferments.
- Renneting with traditional rennet.
- Gentle brewing and rest 45 minutes for coagulation.
- Brewing from 1 H to 1 h 30 then rest and discharge of serum.
- Molding in perforated molds of 36 cm with burlap.
- Turning and Demolding series after 3 H.
- Dry salting and individual salt.
- Reversal with excess serum and dry salting for 5-6 days.
- Refining from 3 to 4 weeks at 12 ° C and 80% humidity.
- For the development of molds (Penicillium).
- Flipping every 3 to 4 days.



## Brotherhood of amateurs of Bleu de Gex Blue Gex history

These constraints make it a very high-quality cheese, which deserves the attention of all, and a promotion of every moment.

Only parsley cheese in Franche-Comté, the Blue of Gex has a thin crust, dry, yellowish, slightly floury, with the possible presence of small reddish stains. It is a white ivory paste, mottles blue-green rather pale and well distributed. To the touch, its dough is smooth and very slightly friable. In the nose, its scent is little pronounced to taste, its slight nutty flavor is very characteristic.

It's above all a cheese of end of meal. Because of its light and subtle taste, it must open the cheese platter. It also comes in culinary preparations: "Fondue", "Gratins dauphinoise" or "Raclette".

It accommodates reds and rosés wines from Jura or red wines of Bordeaux and Côtes-du-Rhône.

