

## Saint Agur Blue Cheese-Wedges

Dive into this luscious Saint Agur, and you'll discover stunning bluish green markings that tell the storied history of the sprawling hills of Auvergne. The story of Saint Agur starts with Roquefort. French cheese lovers used to top the sharp sheep's milk cheese with butter to make the intense blue flavors sultrier. And thus, came the idea for Saint Agur—a luxurious double cream cheese from mountain cow's milk. Deliciously soft and easily spreadable, this cheese is sinfully decadent with a spicy kick and a rich, buttery finish—a perfectly unique balance between strong flavor and delightful creaminess. Saint Agur mountain milk cheese appeals to many who love to either combine it with the sweetness of dates and figs, or let it shine solo on a slice of fresh baguette. Pair it with your favorite Côtes du Rhône and take a quick armchair trip to the lush French countryside.



### Product Details

<b>Item</b>	012527
<b>Brand</b>	Saint Agur
<b>Sold By</b>	CS
<b>Pack Qty</b>	7
<b>Pack Size</b>	4.5 oz
<b>Case GTIN/EAN/UPC</b>	10071448504471
<b>Unit UPC</b>	071448504474
<b>Country of Origin</b>	France
<b>Shelf Life from Production</b>	141 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	2.81 LB
<b>Ingredients</b>	Pasteurized milk, cheese cultures, salt, penicillium roqueforti (harmless blue mold), animal rennet.