

PAUL DISCHAMP

MAÎTRE AFFINEUR EN AUVERGNE

~ QUALITY SINCE 1911 ~

"For over 100 years, Dischamp has been refining the soul of the Auvergne"



In 1911, Jean Dischamp, son of a farmer, took over a cheese store and aging cave in Clermont-Ferrand. The seller agreed to train the new owner in the art of aging Saint Nectaire. After WWII, Dischamp's son, Paul, grew the business by developing the trade of all Auvergne cheeses. Today the third generation, represented by

Jean-Luc Dischamp continues the tradition of "**Maître Affineur**" by aging the five PDOs of Auvergne: ***Fourme d'Ambert, Cantal, Salers, Bleu d'Auvergne and Saint Nectaire***. Dischamp's cellars are located in Sayat, a small village in the foothills of Auvergne Volcanoes Regional Park.



Jean-Luc Dischamp

Auvergne, the last frontier of France

The French describe the Auvergne region as "*la France profonde*" (*deepest France*), a place where the country's values, represented by a closeness to the land and the pleasures of foods, are thought to be enshrined.

Auvergne borders encompass a vast mountain range of extinct volcanoes called **Massif Central**. They are covered with shaded green forests and pastures in which a wealth of flora thrives thanks to a pristine terroir which includes rich fertile soil and an abundant supply of pure mineral water. In those sparsely populated mountains exposed to harsh winter climates there is a long tradition of dairy farming and indigenous cow breeds produce top-quality milk. Cheese is regarded as a staple food and is a cornerstone of Auvergne's cuisine served today in most Parisian bistros. As early as the 1st century BC, the Romans were impressed by the quality of local cheeses and took them to Rome for the enjoyment of the wealthy citizens.

Today, Dischamp cheeses are finally available to the U.S. consumers.



Auvergne with its rustic and traditional way of life is the very symbol of eternal France, peaceful and cheese-producing.



Auvergne cheeses have the taste of natural pastures and wholesome milk. Their authenticity and the vigor of their aroma give them pride of place in the cheese-lover's heart.



CANTAL "ENTRE-DEUX" (RAW MILK & AGED BETWEEN 3 TO 7 MONTHS) (KAHN-TAHL)



This is one of France's oldest cheeses, dating back at least 2,000 years. It is a big drum-shaped cheese. Aged in caves, the cheese is frequently turned and rubbed with salt. The skill of the Affineur is as crucial to the taste of the cheese as is the talent of the cheese maker. Cantal has a thin beige rind which is dry and powdery and darkens with age. The paste is pale yellow in color, close textured, and smooth. The cheese has a buttery aroma with yeasty, meaty and spicy undertones and a pleasantly nutty flavor with attractive lingering acidity to it. **Raw milk Cantal** has a floral earthiness and greater depth of flavor than pasteurized ones. Put simply: a Cantal inspires respect!

Cuisine: Cantal shreds and melts very well without being too stringy so it is therefore very useful in cooking. Use it in mac & cheese, sandwiches or to flavor savory pastries.

Wine Pairing: Malbec, Rioja, Southern Rhône, Corbières, Costières de Nîmes

Weight: 88 lbs; also available in quarter (22lbs)



SAINT NECTAIRE (SAN NEHK-TERH)



Saint Nectaire comes from the village with the same name in a region of untamed beauty. The pastures are high and the cheese reveals all the qualities of the rich flora watered by thermal springs. Saint Nectaires are frequently washed with brine and mature in old cellars excavated in volcanic rocks. While hardening, the rind grows an all-over coat of various mold. This cure gives Saint Nectaire its pronounced characteristic aroma of dead leaves and cavern. The leathery rind is colorful and the paste is pale yellow with occasional tiny holes. The texture is supple with a little chewiness. The paste alone has a sweet and grassy aroma with full round complex flavor of unsalted butter and hazelnut.

Wine Pairing: Pouilly Fumé, Rhône valley wines, Bordeaux or Chianti

Weight: Small 1.2 lb. / 6 per case and large 3.9 lbs. / 4 per case



BLEU D'Auvergne (BLEUH-DOH-VEHRN)



Bleu d'Auvergne is a full bodied blue cheese inspired by Roquefort but made with cow's milk in the heart of the Massif Central. It is produced in a short cylinder. The rind is thin and the paste is rich and creamy with a pretty ivory color. There are a few holes scattered throughout the paste and well-defined and distributed greenish-blue veining. The cheese has a sharp aroma and a spicy flavor rich and full with a hint of herbs and melted butter. The overall flavor is piquant but not sharp: a cheese with an extraordinary personality.

Cuisine: Bleu d'Auvergne is a good cheese to cook with because it melts beautifully. Use it to flavor soufflés, omelettes, quiches, and pastas. Cut it into salad or blend into dressings or white sauces.

Wine Pairing: Madiran, sweet dessert wines or fortified wines

Weight: 5.5 lbs. / 2 per case and large 2.75 lbs. / 4 per case



FOURME D'AMBERT (FOORM DAHN-BEHR)



This cheese takes its name from the mold traditionally used to shape cheeses around the village of Ambert. Legend has it that Gallic druids used it in their rituals! The rind is rough gray to reddish. The paste is pale yellow with erratic patches of really blue mold. The texture is rich and buttery with a subtle flavor of roasted hazelnut. This cheese is more supple and dense than most blues with perfume of fruit and wood and a savory nutty flavor. Very mild, it is often referred as the "connoisseur's blue cheese" because its flavor works well with all other cheeses.

Cuisine: Fourme d'Ambert finds its place in all cuisines. It marries just as well with red meat as with poultry or fish. It is delicious in salads, spread on bread for sandwiches and melted in pasta or mashed potatoes.

Wine Pairing: Rosés, Malbec, Burgundy, Rhône, Port or sweet dessert wines

Weight: 4.8 lbs. / 4 per case