

Crème de Bresse and Beurre de Bresse



AOC since 2012

PDO since 2014



Production area

Type: Cow's milk

Description

Crème de Bresse and Beurre de Bresse draw their reputations from the area of countryside of the same name, located between the Ain, Jura and Saône-et-Loire *départements*. The leafy Bresse region has a long-standing tradition of butter and cream production. This lowland *bocage* is known for its diverse flora and as a corn-growing region. The cows enjoy a mixed diet, and this is what gives Beurre de Bresse its melting texture and attractive cowslip-yellow colour. It is churned using traditional methods, making it very soft, supple and aerated. Bresse produces two AOC *crème fraîches*. One, fantastic for pouring, is velvety and amazingly mild. It has a flowery aroma and biscuity flavour. The other, thick Crème de Bresse, has a firmer consistency. It tastes lively and fresh, with a creamy roundness in the mouth. As well as being ideal on the table, Crème de Bresse and Beurre de Bresse are also very popular with cooks and pastry chefs to make their recipes even more sublime.

Formats: Varies according to how it is packed (see weight).

Weight: Beurre de Bresse is sold in packs weighing 25kg maximum. Crème de Bresse is sold in packs containing a maximum of 1,000 litres.

What's special about the production method?

Slow biological ripening of creams. Thick and semi-thick creams.

The butter is churned using traditional methods.

Organoleptic characteristics:

Butter

Appearance: golden yellow. The colour varies by season, with paler butters in winter and stronger colours in the spring and autumn.

Texture: flexible and aerated, making it easy to spread.

Flavour: Melts in the mouth with herbaceous, floral and nutty notes of walnut and hazelnut.

Creams

Appearance: off-white to ivory.

Texture: semi-thick: velvety; thick: firm and creamy.

Flavour: notes of cooked milk, sweet biscuit, nuts and a freshness in the mouth

Website: www.aoc-creme-beurre-bresse.com