

Brie de Meaux



PDO since 1980



Production area

Technological family: soft cheeses with bloomy rinds

Type: cow's milk cheese

Cutting tips:



Description

Brie de Meaux is a classic from the plateaux. It was crowned "King of cheeses" at a dinner organised by Talleyrand at the 1815 Congress of Vienna. It is a large, heavy cheese, rarely seen whole other than at a cheesemonger's, where it is displayed on a straw mat.

The rind conceals a supple and generous cream-coloured body.

What should I drink with it? A Givry (Brie de Meaux's perfect partner).

Format: Diameter: 36-37cm.

Weight: 2.5-3kg

What's special about the production method?

Organoleptic characteristics:

Appearance: a thin, white undulating rind covered with down and strewn with red or brown streaks or patches. These pigments appear on the surface and are a sign that the cheese has been ripened well. The body is ivory-coloured and creamy.

Texture: soft, creamy and sometimes slightly runny in the mouth.

Aroma: the rind has a definite aroma of undergrowth, while the body gives off a subtle scent of cream, butter and hazelnut.

Flavour: creamy and slightly salty with a typical flavour which strengthens as the cheese ripens. A hint of bitterness in the aftertaste can make the taste of this characterful cheese more lively and lasting.

Website: www.briedemeauxetdemelun.fr