

Brie de Melun



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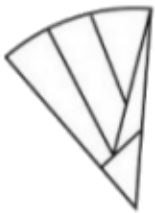


Production area

Technological family: soft cheeses with bloomy rinds

Type: cow's milk cheese

Cutting tips:



Description

You don't have to be a cheese expert to tell the difference between Brie de Meaux and Brie de Melun. From the very first glance, it's clear that although they are from the same family of cheese, these two cheeses have little else in common. Brie de Melun, considered the father of all the Brie cheeses, has far more colour and is smaller. When you smell and taste the cheeses, the differences are even more noticeable. Brie de Melun has a very rich and complex aroma. Ripening makes the body homogeneous and supple.

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

Format: Diameter: 27-28cm.

Weight: 1.5-1.8kg

What's special about the production method?

Organoleptic characteristics:

Appearance: a thin rind covered with a layer of white felt, strewn with red or brown streaks or patches.

Texture: supple to slightly runny.

Aroma: a balance between animal and green aromas.

Flavour: a hint of bitterness accompanies a milky, lasting flavour.

Website: www.briedemeauxetdemelun.fr