

Langres



PDO since 1991



Production area

Technological family: soft cheeses with washed rinds

Type: cow's milk cheese

Cutting tips:



Description

How can you gauge the ripeness of a dairy or farmhouse Langres? Very easily! Simply look at the dip which has formed on the top. The deeper the dip, the riper the cheese. This naturally leads us to ask why the dip forms. And the answer is: because Langres is never turned. The cheese is crying out for you to try sprinkling a few drops of Champagne or Marc de Burgundy into the dip, also known as a fountain.

What should I drink with it? A Chardonnay.

Format: small, with a diameter of 7-8cm, medium, with a diameter of 9-10cm, and cheeses for portioning with diameters of 16-20cm.

Format: small, weighing 150-250g, medium, weighing 280-350g, and cheeses for portioning weighing 800-1,300g.

What's special about the production method?

The cheese is not turned during ripening, which causes the "fountain" to form.

Organoleptic characteristics:

Appearance: a very wrinkled moist yellow to orangey rind lightly covered in a white velvety bloom, which turns brown after the cheese spent a long time maturing. The body of the cheese is smooth and white in the centre with a very creamy layer just under the rind.

Texture: the surface of the cheese is very supple and fragile, while the kernel which forms in the centre is firmer and more crumbly.

Aroma: a definite scent of yeast and leather on the rind. The body of the cheese has the fresh, tangy aroma of curds.

Flavour: initially tangy with a creamy texture which gives an impression of lightness, becoming progressively warmer, with peaty, yeasty flavours which last in the mouth.

Website: www.fromagedelangres.com