



Manufacturing

Soft cheese with bloomy rind and pasteurised milk of cow. Its an artisanal manufacturing in the border of the Champagne and Bourgogne regions.

The fleuricrème is a double cream cheese what confers a creamy and soft texture. We need about 4 liters of milk to produce a fleuricrème of 200g.

The Fleuricrème is washed with brine every 2 at 3 days during 21 days of maturation. It's regular wash which promotes the development of its orangy color.

Fresh, its rind will be orange and yellowish inside. During the maturation, it covers with a white flower.

History...

The first traces of this cheese were in the middle of 17th century.

However, we estimate that it is much older because we have found at the 11th century, some traces of the presence of Epoisse or Ami du Chambertin, which were used like a money by the monks.

But it is at the 19th century what the Fleuricrème knows its actual success.



Champagne /
Ile de France