



## Manufacturing

On the rocky territory of the Causse Méjean, plants, grass and bushes are the main sources of the ewes diet, providing their milk with such a unique taste.

The production of the Brica féda is totally handmade, based on a real know-how of our producer. Its size will remind you « les lauzes », these flat stones used for the roof building of the Occitane houses.

This soft cheese with a natural rind is made of ewe's raw milk. It will be covered with ash before its maturation in our « hâloir ».

Moreover, its rectangular shape gives it an additional originality.

The soft texture is smooth and generous, and the paste is homogenous and creamy.

## History...

This small producer is taking care of 11 folks and 25000 Lacaune's breed ewes and involves himself for the transhumance tradition to last on this area of 33000 Hectares in Southern Lozère.

On the cause Mejean, the responsible approach to farming permitted to maintain a traditional mountain farming, with respect for animals, but also for all parties, from sheperd to cheese maker.

The land is poor, water sources are rare, there is no rivers, only lavognes (wallows) but there is a rich flora with more than 15 endemic species.



Soft cheese with natural rind



2 weeks



200 g



Coteaux du Languedoc



Languedoc /  
 Provence – Côte d'Azur