



## Manufacturing

The region of Meaux in Ile de France is the cradle of Brie : each village, each parish used to have its production of Brie. This cheese is produced traditionally with raw milk from the Brie land. It has a thin bloomy rind of a fluffy white colour, which will take a burgundy marble aspect, the sign of an optimal maturing stage. At cutting, the mustard of Meaux mixture that flavours our new Brie, will appear. This smaller shape of cheese (1kg) is easier to sell. The flavour of Brie with a seasoned hint of Meaux mustard will remain in the mouth .

## History...

This cheese definitely belongs to the Brie's heritage.

You must search as far back as Charlemagne to find the first links between the religious world and mustard. He used to ask clergymen to grow mustard in their dioceses and he protected the mills that belonged to clergymen.

In the 18th century, many mustard factories existed. Some manufacturers owned their own mill while others specialized in flour trade and sold their flour to craftsmen who would produce mustards for human consumption as well as for medical or pharmaceutical use.

This is the reason why the mustard of Meaux is famous for its gustatory quality. Our campagnard with mustard is produced by a family business who defends the channel by paying the best price to its producers according to the milk's quality. We have been partner since the beginning of the 80's.

Hennart selected this producer for their respect of the soil and their production savoir-faire.

