

Manufacturing

The Meaux's area in Ile de France is the cradle (birthplace) of the Brie production, each village used to produce its own Brie.

From a traditional production, the Brie is made with local raw milk. Its rind is fine, recovered with a white (tiny white) flower that will take an ochre tint, which is the sign of an optimal maturing.

Its soft texture is colored with a straw's yellow. Its odour is the prelude to its fruity flavour.

Its particular taste brings it closer to its illustrious cousin the Brie de Melun.

The Brie campagnard is available all year long, even though it will be more perfumed from April to September, this is due to the use of the summer milk



History...

This cheese is an integral part of the Brie heritage.

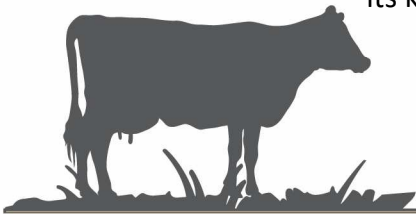
Very close to the French history, this cheese revives one of the most famous figures of the Briardes' Farms country.

In fact, we can remember Jean sans peur (Jean without fear) whose remains were threatened to be thrown into the Yonne river.

With its 1 Kilo weight and its practical size, the campagnard will quickly take place as one of your favorite cheeses.

Our partnership with this family business has been established in the early 80's.

We always have reserved a special part to the respect of the Brie region and its know-how.



Champagne /
Ile de France