

BRIE DE CHEVRU

Manufacturing

Making one Brie de Chevru requires 6 litres of milk. The curds are moulded in successive layers. The mould is left to drain in a room at a temperature of 16 to 18°C. Once unmoulded, the cheese is salted and cultured then, put in a maturing room for a week to let its white duvet blossom. Its paste's colour varies between white in winter and straw yellow in summer, it is supple and homogeneous. It has a slight mushroom smell with a pleasant bouquet.



History...

The Brie de Chevru comes from a small village of the Brie, near Coulommiers. At the time, according to custom, the cheese was left to mature on a heather bed for a long time and was eaten once old and dry.



21%



Soft cheese with bloomy rind



Semi ripe



600 g



Côtes du Rhône
Beaujolais

Champagne /
Ile de France