

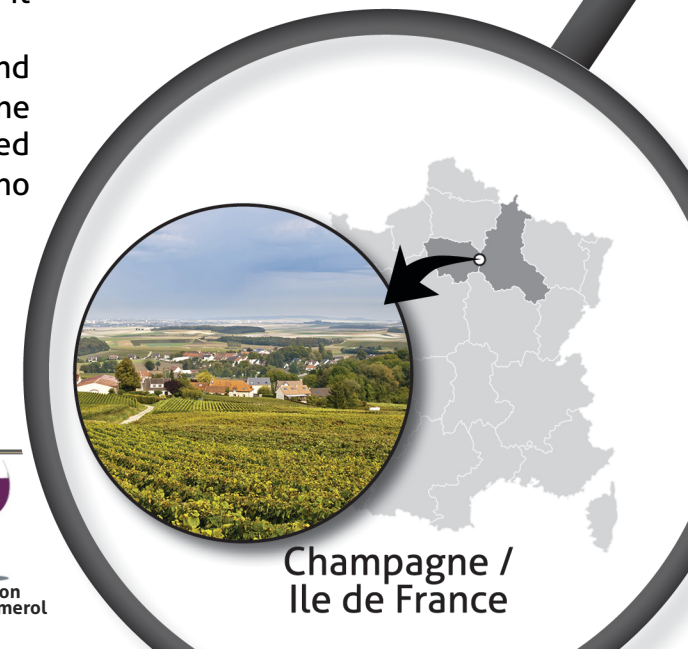


Manufacturing

26 liters of unpasteurized milk collected in the zone of « Appellation d'Origine Protégée » are needed for the making of a Brie de Meaux. The curdling is made from animal rennet. After having been cut with a « sabre », the curdle is moulded twice manually with a « brie shovel ». The draining is natural and spontaneous. Dry salt is used for the salting. The cheese will get its appellation « Brie de Meaux » after 4 weeks of maturation. We offer you 3 types of ripening : young, semi-ripe and ripe. More the Brie de Meaux is matured, more its flavour, texture and smell will developed.

History...

The history of the « Brie de Meaux » is following the French one... It is under Charlemagne, who loved it so much, that we start to follow its amazing « epic tale ». In 1407, Charles of Orleans used to seduce the ladies of the King's court with some Brie cheese and telling them some poetry. French revolution decided it will be « the cheese of the people »... and the revolutionary Lavallée said from it : « The Brie cheese, loved by the wealthiest and the poorest, preached equality much before we even suspected equality would be possible ». Nevertheless it is Talleyrand who provided to this cheese its more noble consecration : in 1793 it will be « crowned » as « King of the cheeses et cheese of the Kings ». Brie de Meaux will get its « A.O.C » appellation the 18th of August 1980.



Champagne / Ile de France