

Manufacturing

Unlike its close cousin the Brie de Meaux, the Brie de Melun AOP (Appellation d'Origine Protégée= Protected Designation of Origin) is made of milk exclusively collected from the Seine et Marne county plus a few towns in Aube and Yonne counties. This 1.5kg cheese is produced with 13 litres of milk.

Once collected, the milk is warmed and curdled. It is the slow coagulation of the curd (about 18 hours) that makes it different from the Brie de Meaux. It is moulded once only thanks to a pouch (a traditional tool), then it is drained and salted. Its bloomy rind has brown lines.

It is a soft slightly yellow cheese with a strong flavour. It becomes a Brie de Melun after a ripening time of 4 weeks as required in the AOP specifications.



History...

The origin of Brie is not quite certain. It seems that the Brie de Melun is the ancestor of all the Bries. But the Brie de Meaux is the one History will first remember thanks to Charlemagne who tastes it around 774 : « I have just discovered one the most delicious dishes ».

Robert II le Pieux (Hugues Capet's son) regularly eats it in 999. He is the one who will make this cheese famous at the end of the tenth century.

