



## Manufacturing

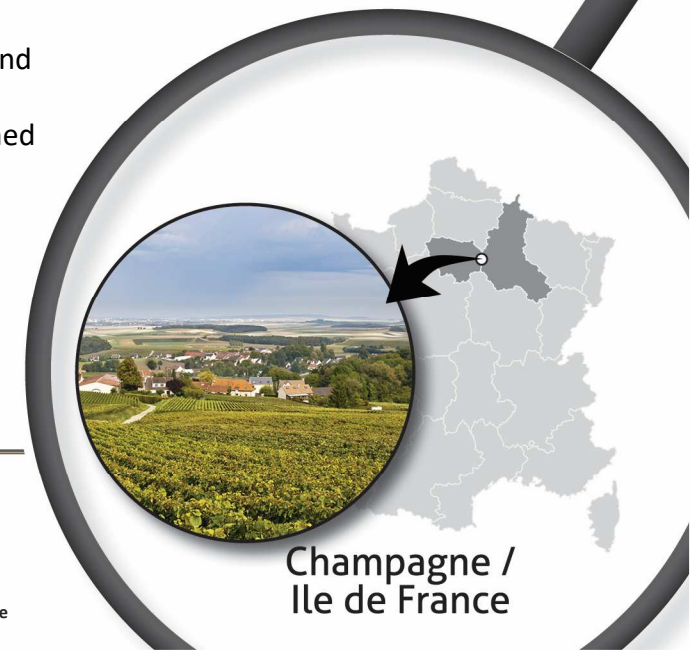
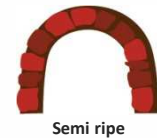
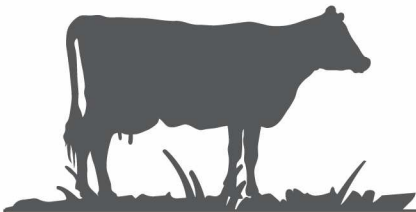
Coulommiers is a cheese with a soft and bloomy rind, and therefore goes somewhere between a Camembert and the Brie cheeses. The curd is moulded traditionally by ladling into successive layers, strained and salted with a dry salt mixture which is applied as a fine spray. After three weeks of ripening in a cellar it develops its aroma and texture as well as its white downy crust. The optimal maturation is 5 weeks but it can be extended up to 8 weeks to develop an enhanced flavour.

Its taste is close to that of a Melun Brie, but it has a gentler taste.

## History...

Coulommiers belongs to the family and the story of Coulommiers and of Brie cheeses. In times gone by it existed in three formats, the big round of 35 cms diameter, the normal round sized 27 cm and the little round of 14/15 cms. It is the smaller one that we know as Coulommiers, which has been copied both in France and other countries around the world.

There is an anecdote which demonstrates its popularity and importance : during the second world war it was rationed as an item of essential need to French families.



Champagne /  
Ile de France