

BRIE CHEESE



Brie cheese has a neutral flavor compared to most cheeses and means it is easy to taste no matter the occasion, dish or wine. The cheese is soft and sometimes creamy.

Originally from Ile-de-France, it is made from raw cow's milk. The two main varieties and both with denomination of origin are Brie de Meaux and Brie de Melun.

Brie de Meaux has a soft but firm texture without melting and has the aroma and taste of mushrooms. When well cured it has a strong but not spicy taste.

Brie de Melun has a more pronounced flavor and is slightly saltier. When cured its texture almost melts, the aroma is penetrating and the flavor is strong.

Cheese should only be used as table cheese. Serve with various breads.