

Brie de Meaux



An essential component of any cheeseboard, Brie de Meaux is made from cow's milk and was crowned the "Kind of Cheeses" at the 1815 Congress of Vienna during a dinner organised by Talleyrand. Given its formidable weight and diameter (36 to 37cm), it is rarely presented whole, other than at the cheesemakers, who store it on meshed tray. Under the rind is a soft and generous cream-coloured paste.



CHEESER
COW'S
MILK



YEAR OF LABELLING
1980

KEY FIGURES

208

Milk producers

1

Farmhouse producers

7

Production plants

4

Maturing plants

6227

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.briedemeauxetdemelun.fr



Cutting



Cut from the nose to the side



Breads

Seeded baguette
Traditional baguette
Country bread
Herb baguette
Raisin bread
Fig bread
Bread with lardons
Sourdough bread
Sesame seed baguette



Food pairings

Alcohol abuse is harmful to your health.
Drink in moderation.

Loire red wine
Brut champagne
Jura red wine
Bordeaux red wine
Burgundy red wine
Rhône red wine
Burgundy dry white wine
Alsace dry white wine
Savoie dry white wine
Amber beer
Sparkling rosé wine
Pommeau
Cider





Appearance

It is presented in a flat cylindrical shape.

The mould used has an internal diameter of between 36 and 37cm. It weighs between 2.6 and 3.3kg.

The cheese has a thin rind, with white mould dotted with red streaks or patches.

Texture

Its paste is consistent, with a supple to rich texture.

Smell

Undergrowth (mushrooms and damp leaves).

Taste

Nuts, cream.