

Brie de Melun



Brie de Melun is made from cow's milk and is considered to be the king of cheeses. It is a soft cheese with a bloomy rind and comes in the form of disc with a diameter of 27 to 28cm with a straw yellow paste. You don't need to be a cheese expert to know the difference between Brie de Meaux and Brie de Melun. Even from a glance it is clear that the only thing these cousins have in common is the region they come from. Brie de Melun is thought of as the ancestor of all Brie cheeses. It has more colour and is smaller. The differences become even more obvious on smelling and tasting. Brie de Melun have very rich and complex aromas. During ripening it gains a uniform, supple texture.



CHEESER
COW'S MILK



YEAR OF LABELLING
1980

KEY FIGURES

39

Milk producers

4

Farmhouse producers

3

Maturing plants

179

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.briedemeauxetdemelun.fr



Food pairings

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

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



Appearance

It is presented in a flat, cylindrical shape with prominent or rounded edges. The mould used has an internal diameter of between 27 and 28cm. It weighs between 1.5 and 2.2kg.

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

Its odour strikes a nice balance between animal and plant.



Taste

Milky