

# Crème de Bresse



Crème de Bresse and Beurre de Bresse owe their renown to the region of the same name. This bocage plain enjoys a remarkably diverse flora and has historically been used for grow corn. Bresse cows feed off a well balanced diet of grass (out to pasture for at least 150 days per year), corn and cereal, all of which is cultivated in Bresse. This results in a fat-rich milk that helps to make the region's cream and butter so special. The cream matures slowly and naturally, both in physical and biological terms, so that all the flavours develop without any thickener, colouring, preservative or artificial flavouring. There are two PDO Bresse creams, the distinction residing in their amount of fat content, their acidity, texture and suitability for cooking. In addition to its generous texture, thick PDO Crème de Bresse is characterised by pronounced acidity and milky flavours. Semi-thick PDO Crème de Bresse is smooth and particularly clingy, with subtle vanilla flavouring.



CREAM  
COW'S MILK



YEAR OF LABELLING  
1986

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## KEY FIGURES

**73**

Milk producers

**2**

Production plants

**7500**

Tons marketed in 2020

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SITE WEB DE L'APPELLATION :

[www.aoc-creme-beurre-bresse.fr](http://www.aoc-creme-beurre-bresse.fr)





## Food pairings

PDO Crème de Bresse can be used in cooking or consumed on its own. It has an exceptional smoothness and a unique covering quality.



### Appearance

The colour of PDO Crème de Bresse ranges from off-white to ivory.



### Texture

PDO Crème de Bresse is bright and smooth with few or no visible bubbles.



### Taste

Semi-thick Crème de Bresse has a gloopy texture, slightly acidic taste and notes of cooked milk, sweet biscuit and vanilla. Thick Crème de Bresse is characterised by pronounced acidity and milky flavours, with intense aromas and taste, a bracing freshness in the mouth and milky (fresh milk, raw milk, etc.) and butter flavours.