

# Langres



How can you know whether a farmhouse or dairy Langres has been more or less aged? Easy! All you have to do is look at the dip that has formed at the top. The deeper the dip, the more the Langres has been aged. The next question is obvious: what causes this dip? It is because Langres is never turned during the making process. This is a boon for anyone looking for an alternative way to enjoy this cheese, since they can add a few drops of Champagne or Marc de Bourgogne into the dip. This is a soft cow's milk cheese with a light yellow or reddish brown washed rind. It hails from Langres, where, in days gone by, the practice was to leave it to dry on plane tree leaves. These days it is aged in a damp cellar. It goes particularly well, in moderation, with red wine. It has held Protected Designation of Origin status since 1996.



CHEESER  
COW'S MILK



YEAR OF LABELLING  
1991

## KEY FIGURES

**22**

Milk producers

**1**

Farmhouse producer

**2**

Production plants

**622**

Tons marketed since 2020

SITE WEB DE L'APPELLATION :

[www.fromagedelangres.com](http://www.fromagedelangres.com)



## Cutting



Cut wedges outwards from the middle of the cheese.



## 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  
Amber beer  
Pommeau  
Apple or pineapple juice  
Savoie white wine  
Sparkling rosé wine  
Alsace white wine

## Breads

Wholemeal bread or cereals



## Appearance

This cheese has a dip on the top at least 5mm deep. Light yellow to orange rind, with a sparse white to brownish fuzz that develops as it ripens



## Texture

Fine, yielding but non-runny paste



## Smell

Animal scent that can be intense and distinctive



## Taste

A fruity and milky flavour (taste of yoghurt and cream) that grows more distinctive as the cheese matures (with, in particular, stronger animal scents).