

# Beurre 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. PDO Beurre de Bresse is churned in the traditional way . It has a tender texture and melts in the mouth, revealing grassy and floral flavours with slight notes of dried fruit. The prairie flora explains the yellow colour, which brings to mind the primroses of our youth!



## Cutting

Don't forget to take Beurre de Bresse out of the refrigerator a few moments before eating it. The easiest way to enjoy it is by spreading it on fresh bread but it also works a treat for enhancing cooked dishes. Cooks hail Beurre de Bresse for its unquestionable qualities, especially its capacity to stay firm when cooked. This makes it a preferred ingredient in local gourmet dishes as well as in pastries.



## Appearance



## Texture



## Smell



## Taste



BUTTER  
COW'S  
MILK



YEAR OF LABELLING  
2014

## KEY FIGURES

**73**

Milk producers

**2**

Production plants

**517**

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

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

The prairie flora explains the yellow colour, which brings to mind the primroses of our youth! Its colour varies by the season, with the butter being brighter in winter and deeper in autumn.

Tender, airy texture that makes it eminently spreadable. It melts in the mouth and stays firm during cooking.

Its fragrance is distinguished by whey or slightly « sweet » notes.

It provides delicious flavours with incomparable aromas with notes of grass, flora, dried fruit, nuts and hazelnuts.