

# 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](http://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.