

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

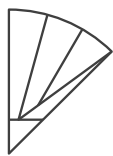
SITE WEB DE L'APPELLATION :

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