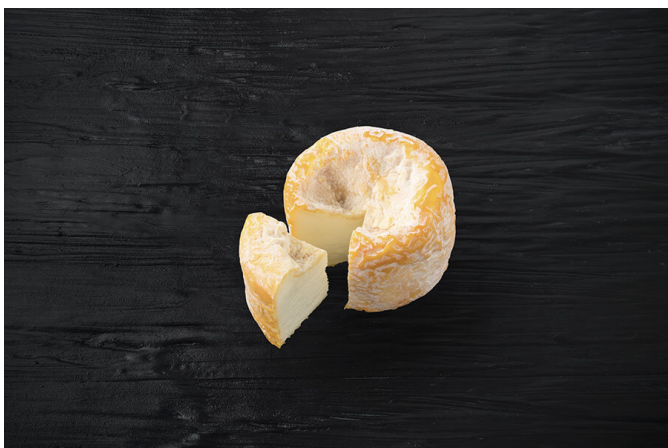


Langres



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



Cutting



Cut wedges outwards from the middle of the cheese.



Breads

Wholemeal bread or cereals



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



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).