



Brie de Meaux, A.O.P.

We order Brie de Meaux aged two weeks longer than the norm so they have matured before starting their journey.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Soft
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Raw
Country	France
Region	Lorraine
Details	Département Meuse
Producer	Fromagerie Dongé
Fat	23%
Minimum Refinement	6-8 week(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Variable
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
American Chardonnay, Chablis grand cru

Red Wine



Fruity and medium-bodied
Chinon, Quebec red wine, Saint-Joseph

Beer



Blonde Acidulée
Blond, Viennoise

SIMILAR PRODUCTS

» Brie de Melun, A.O.P. (en)