

BRIE DE MEAUX AOC DONGE



CODE	46712
COUNTRY OF ORIGIN	France
TYPE OF MILK	Raw Cow's milk
WEIGHT	3 kg approx

Considered as the best Brie de Meaux, produced by Fromagerie Dongé

DESCRIPTION	Authentic french Brie made with raw cow's milk
APPEARANCE	The rind is velvet white, becoming pink and red with maturing; the paste is soft, straw-coloured
TASTE	Sweet with good hints of sourness, with hints of nuts, herbs and champignon mushrooms
MATURING	At least 4 weeks
PRODUCER	Fromagerie Dongé - Cousances lès Triconville - France
OUR SELECTION	The attention to raw materials, the experience of the cheesemakers, the involvement of the breeders, the respect for traditions, a process still today of all manual: these are the factors that guarantee the quality of the Brie produced by the Dongé brothers. Gold medal at the Concours Général Agricole of Paris (for 10 consecutive years), that of the Dongé is the Brie that can be found in the best cheese shops and in the best restaurants in France
CURIOSITY	The origin of Brie de Meaux dates back to Charlemagne times and it has been elected as the King of all Cheeses during the Congress of Vienna in 1814. Traditionally, Brie is produced in a specific area but it is aged in a different region. Fromagerie Dongé produces the cheese in the Lorraine region instead the aging takes place in Ile-de-France region, as the tradition asks
SUGGESTIONS	Maturing start from outside, so Brie de Meaux is perfectly ripened when it is creamy all around