



Fromage de Meaux

Farm/Company: Robert Rouzaine

Affineur: Jean d'Alos

Region: Ile-de-France

Country: France

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Bloomy

Texture: Soft

Aging: 4 - 6 weeks

Size: 5.5 pound wheel



From the green and sparkling region of Champagne and Ile-de-France, Fromage de Meaux is the closest the United States can get to Brie de Meaux. Because of the AOC designation, for the cheese to be called "Brie de Meaux," it would have to be made with raw milk. However, many of the best cheesemakers out there - Robert Rouzaine among them - make two nearly identical cheeses but the one shipped to the U.S. is made with pasteurized milk.

Milky and luxurious, this "king of cheeses" rolls on your tongue and down your throat leaving behind faint flavors of garlic and delicate white mushrooms.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

