

Brie du Pommier

Brie du Pommier is made with a special blend of cultures developed to impart the rich, full flavor and earthy mushroom notes of authentic French raw milk Brie in a pasteurized recipe. Beautiful Normande milk and respect for traditional techniques result in a rich, authentic Brie.



TASTING NOTES ▶ Rich, full flavor with notes of cultured cream and earthy mushrooms that intensify as the cheese fully ripens

USES ▶ Spread cultured butter on a baguette and top with a layer of sliced Brie and Bayonne ham for a delicious sandwich

MILK TYPE ▶ COW

BREED ▶ NORMANDE

RENNET TYPE ▶ TRADITIONAL

ORIGIN ▶ NORMANDY, FRANCE

MILK TREATMENT ▶ LOW-TEMP PASTEURIZATION