

burgundy cheeses
they melt in
YOUR MOUTH!



**Brillat Savarin • Chaource • Charolais
Epoisses • Mâconnais • Soumaintrain**

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This publication is designed to introduce you to six quality Burgundy cheeses. They all have the quality rating of (AOC) Appellation d'Origine Contrôlée, (AOP) Appellation d'Origine Protégée (Protected Designation of Origin), or are waiting for their certificate of homologation.

The Brillat Savarin affiné, the Chaource, the Charolais, the Époisses, the Mâconnais and the Soumaintrain are closely associated with the land in Burgundy, as well as being close geographically, and add greatly to its gastronomic success.

Eaten in their natural form or cooked, you will appreciate their distinctive flavours : fruity, nutty, earthy and smoky, as the aromas linger in your mouth.

Good Eating!

Brillat Savarin affiné



The Brillat Savarin was developed around 1930 by Henri Androuët, father of the famous cheese producer. Originating from Normandy, the production moved to the Ile-de-France and Burgundy. This more matured version has been produced mainly in Burgundy for 50 years.

It is named after the famous gastronomy expert Jean Anthelme Brillat Savarin, author of : *Physiologie du goût ou meditations de gastronomie transcendante, (The physiology of taste)*.

Who said “a meal without cheese is like a beautiful woman with only one eye”.

Characteristics

The Brillat Savarin affiné from Burgundy, is a soft cheese, white and creamy with a bloomy rind white or cream colour, with a soft white down, lactic, enriched with cream and put on sale after a maturing period. The grazing land it originates from gives it a subtle fruity flavour,

accentuated by a slight acidity which fades as it matures. It releases into the mouth a nutty, earthy flavour.

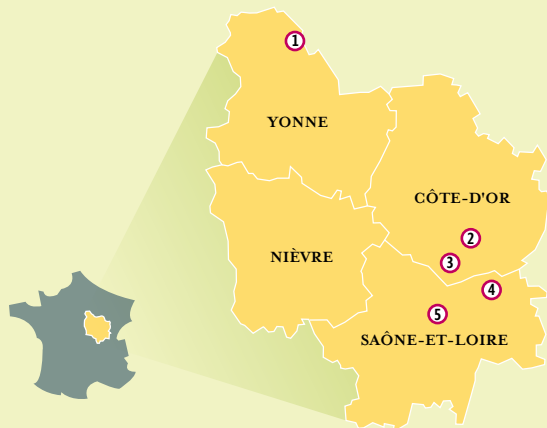
The Brillat Savarin is to be eaten young and fresh. Even after a longer period of maturation it retains its mildness on the palate.

Label



The label *Brillat Savarin affiné* produced in Burgundy is the guarantee for the consumer that the product was made in Burgundy following strict technical guidelines. Steps are now being taken to procure a Geographical Indication (GI).

Production sites for the Brillat Savarin affiné in Burgundy



- ① **Fromagerie Lincet***
15, rue de la Quenneville - 89100 Saligny - Phone : +33 (0)3 86 97 83 97
fromagerie@lincet.com / www.fromagerie-lincet.com
- ② **Fromagerie Delin***
6, rue des Maizières - 21640 Gilly-les-Cîteaux - Phone : +33 (0)3 80 62 87 20
contact@fromagerie-delin.com / www.fromagerie-delin.com
- ③ **Fromagerie de Nuits-Saint-Georges***
4, rue Philippe Le Bon - 21700 Nuits-Saint-Georges - Phone : +33 (0)3 84 61 00 34
contact@fromagerie-denuitsstgeorges.com / www.fromagerie-delin.com
- ④ **Fromagers en Bourgogne***
7, rue Boiret - 71350 Verdun-sur-le-Doubs - Phone : +33 (0)3 85 91 52 43
tarcher@solaipro.fr
- ⑤ **Laiterie Maurice Girard**
La Grange des Champs - 71210 Torcy - Phone : +33 (0)3 85 73 92 22
girard@fromagerie-girard.fr / www.fromagerie-girard.fr

for further information

Groupement de promotion du Brillat Savarin affiné de Bourgogne (Members identified by*)
Maison des industries alimentaires de Bourgogne
4, bd Jean Veillet - BP 46524 - 21065 Dijon cedex
Phone : +33 (0)3 80 70 27 27 / brillat-savarin@ariabourgogne.fr / www.bourgogne-iaa.com

recipe

White Bass with Brillat Savarin and saffron

Main Course • Easy

Ingredients for 4 people

- 4 White Bass portions of 300 gr.
- 4 tablespoons of olive oil.
- 4 sprigs of thyme.

For the sauce :

- 1 Brillat Savarin affiné 500 gr.
- 15 cl of dry white wine.
- 25 cl of pouring cream.
- A pinch of saffron.
- 1 turn of a pepper mill.

Preparation of the sauce

Remove the rind of the Brillat Savarin and chop into small pieces.

Pour the white wine and cream into a saucepan. Add the cheese, pepper and saffron.

On a low light melt the cheese, stirring continuously. Keep warm.

Cook the White Bass

Preheat the oven to 180°C.

Make a slit in the fish, put in a sprig of thyme.

Lay on foil paper, place on an oven tray.

Sprinkle with olive oil.

Put in the oven for 10 minutes.

Recipes : www.fromages-lincet.com



Chaource



The Chaource takes its name from the village of Chaource in the Aube county. It can be traced back to the 14th century; Philippe the Fair, discovered this cheese when visiting Chaource, whilst Marguerite of Burgundy was already demanding it for her table....

Originally destined for family consumption, the cheese of Chaource became popular in the 19th century. Made on the farms it was collected by wholesalers then sold in the local markets and in large towns such as Paris and Lyon.

Characteristics

The Chaource is a cheese with a bloomy rind, made entirely from full cream cows milk. The curd is poured into moulds with drainage holes allowing the cheese to drain slowly and giving the shape, flat and round, to the finished cheese. After being removed

from the mould, the Chaource is dried and salted then left to mature for at least two weeks.

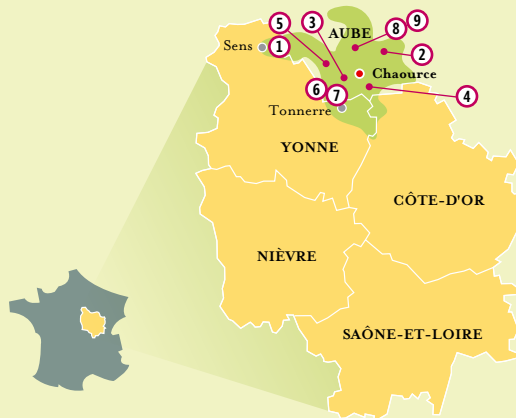
The inside of the cheese is slightly salty, smooth, creamy and firm, it gives off an earthy creamy aroma.

Labels



The Chaource cheese has held the (AOC) Appellation d'Origine Contrôlée, since 1970 and the (AOP) Appellation d'Origine Protégée Protected Designation of Origin (PDO), since 1996.

Production sites for the Chaource



Production area for
the Chaource AOC

- 1 Fromagerie Lincet**
15, rue de la Quenneville - 89100 Saligny
Phone : +33 (0)3 86 97 83 97
contact@lincet.com / www.fromagerie-lincet.com
- 2 Nouvelle Fromagerie de Vaudes**
Grande Rue - 10260 Vaudes
Phone : +33 (0)3 25 40 92 33
contact@lincet.com / www.fromagerie-lincet.com
- 3 Fromagerie d'Auxon**
206, rue du Péage - 10130 Auxon
Phone : +33 (0)3 25 42 12 91
contact@fromagerie-auxon.fr / www.fromagerie-auxon.fr
- 4 Fromagerie de Mussy**
30, route de Maisons les Chaource - 10210 Chaource
Phone : +33 (0)3 25 73 24 35
contact@fromageriedemussy.com / www.fromageriedemussy.com
- 5 GAEC des Tourelles**
Le Mesnil Saint Georges - 10130 Eryv le Château
Phone : +33 (0)3 25 70 52 66
- 6 EARL de la Jersiaise**
11, rue d'En-Haut - 89570 Beugnon
Phone : +33 (0)3 86 56 31 47
gaec.marronnier@wanadoo.fr
- 7 GAEC Leclere**
4 rue des Sablons - 89570 Soumaintrain
Phone : +33 (0)3 86 56 31 06
gaec.leclere@wanadoo.fr
- 8 Ets Morel - Haettel**
105, avenue Pierre Brossolette - 10000 Troyes
Phone : +33 (0)3 25 73 10 44
- 9 Sarl Ozérée**
Les Halles de l'Hôtel de Ville - 10000 Troyes
Phone : +33 (0)3 25 73 72 25

for further information

Syndicat de défense du fromage de Chaource

Head office: Hôtel de Ville - 10210 Chaource

Correspondence: Grande Rue - 10260 Vaudes - Phone / Fax : +33 (0)3 25 49 90 48 - syndicat-chaource@wanadoo.fr / www.fromage-chaource.fr

recipe

Tart Soufflé with Chaource

Main course • Easy



Ingredients for six people

- 1 creamy Chaource.
- 300 gr shortcrust pastry.
- 60 gr flour.
- 70 gr butter.
- 50 cl milk.
- 3 tablespoons thick cream.
- 3 eggs.
- 2 tablespoons chopped chives.
- Nutmeg, salt and pepper.

Preparation

Preheat the oven to thermostat 6 (180°C)

Roll out the pastry,

Place the pastry in a greased and floured tart tin.

Prick the pastry with a fork.

Prepare the Béchamel sauce

- Over a low heat mix 50 gr of flour with 50 gr melted butter for 2 mins.
- Pour on the cold milk then, over a high heat, bring to boil mixing continuously.
- Away from the heat, gently mix in the cream, egg yolks, the chives and a pinch of nutmeg.
- Salt and pepper.

Beat the egg whites until firm, incorporate them into the béchamel.

Pour over the pastry case and smooth out evenly.

Chop the Chaource, including the rind, in thin slices then in two, lay the slices on the base of the tart pressing down lightly.

Place in the oven and cook for about 30 mins.

Serve immediately!

Charolais



Since the 16th century the presence of the large estates meant that the manual and agricultural workers relied on the “poor mans cow”; a few goats which grazed on the common and the verges of the country roads of rural Charolais. They made Charolais cheese with this milk, which was a mainstay in the peasants diet.

characteristics

The Charolais is made from unpasteurised goats milk. Its form is characteristically barrel shaped, high and rounded. It's a large cheese, 280 gr. The interior of the Charolais is white, supple, tender, smooth and

creamy. It can have a fresh aroma or when more mature its aroma will be more defined. Its rind is creamy, or slightly blue.

The Charolais is best eaten with wholemeal bread.

Label

The Charolais cheese has held the (AOC) P.D.O. Protected Designation of Origin since 2009.

Production sites for the Charolais

GAEC Agribreuil

Le Quart - 71230 Pouilloux
Phone : +33 (0)3 85 79 16 18

Laiterie Bernard (Mr Bernard)

71250 Saint-Vincent-des-Prés
Phone : +33 (0)3 85 59 61 87

SCEA des Bois de Vaux (Mrs Le Du)

71220 SUIN - Phone : +33 (0)3 85 24 75 08

GAEC des Cantiaux (Mrs Vaizand)

71800 Saint-Germain-en-Brionnais
Phone : +33 (0)3 85 70 68 63

Mr and Mrs Sébastien Chaize

Le Colombier - 42310 Sail-les-Bains
Phone : 04 77 64 14 35

Mrs Régine Chalumot

Les Bragnys - 71760 Issy-l'Evêque
Phone : +33 (0)3 85 24 93 56/+33 (0)6 12 27 82 24

EARL de la Chèvre Céronnaise

Les Jumatis - 71110 Céron
Phone : +33 (0)3 85 25 18 67

GAEC de la Chèvrerie des Filletières

71390 Chenôves - Phone : +33 (0)3 85 44 02 92

Mr Fabrice Cuisinier

Les Places - 71340 S'-Bonnet-de-Cray
Phone : +33 (0)3 85 84 19 56

GAEC Gateau

La Boiterie - 71120 Viry - Phone : +33 (0)3 85 24 15 74

EARL des Guillaumins

71130 Neuvy-Grandchamp - Phone : +33 (0)3 85 84 21 42

GAEC Mathieu-Chevalier

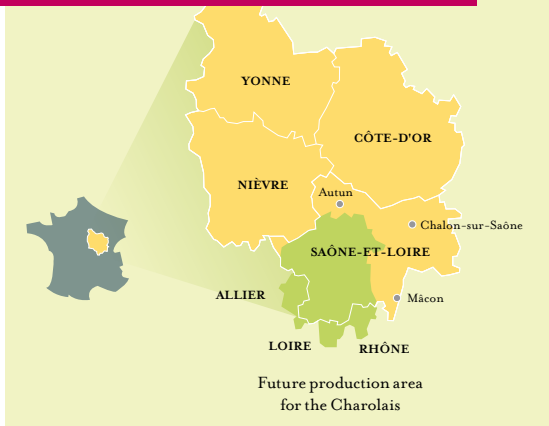
71430 Saint-Vincent-Bragny - Phone : +33 (0)3 85 70 40 88

Mr Loïc Orjebin - Ferme de Blanet

Blanet - 71250 Donzy-le-National
Phone : +33 (0)3 85 59 88 95

SARL La Racotière (Mr Sivignon, refineur)

71420 Gênelard - Phone : +33 (0)3 85 79 25 38



GAEC Rizet et Fils

Le Montot - 71420 Oudry - Phone : +33 (0)3 85 70 22 48

GAEC de Selore (Mr and Mrs Renaud)

71 600 Saint-Yan - Phone : +33 (0)3 85 84 97 04

GAEC des Verts Prés (Mr and Mrs Copier)

71 740 Tancon - Phone : +33 (0)3 85 26 35 99

Ferme de Ressins

Ecole Ressins - 42720 Nandax

Phone : +33 (0)4 77 65 37 58

EARL Moine

Les Places 71190 Thil sur Arroux

Phone : +33 (0)3 85 54 26 74

for further information

Syndicat de défense du fromage Charolais

59, rue du 19 mars 1962 - BP 522 - 71010 Mâcon Cedex - Phone : +33 (0)3 85 29 56 14 - Fax : +33 (0)3 85 29 56 62

Email : vmarguin@sl.chambagri.fr

recipe

Seasonal young vegetables with grated Charolais

Main course • Easy

Ingredients for 4 people

- 1 Charolais.
- 50 gr goats cheese log.
- 4 carrots.
- 12 small turnips.
- 4 salsifis.
- 200 gr of Jerusalem artichoke.
- a bunch of spring onions.
- a few basil leaves.
- 1 pinch of saffron.
- 1 lemon.
- 5 tablespoons of olive oil.
- 4 egg yolks.
- 1 litre of half cream milk.
- Salt and pepper.

For the dressing

Squeeze half the lemon, add the saffron, olive oil, salt and pepper, mix gently.

Make a goats cheese and milk mixture

Warm the milk, remove from heat just before boiling, add 50 gr goats cheese, mix well in a blender. Put each egg yolk into four small glasses, take the milk and cheese mixture and pour over the egg yolk.

Wash and peel the vegetables :

- Cook each vegetable separately in boiling water for 5 to 10 mins depending on the vegetable
- Dip in cold water
- Drain and put to one side.

Fry the basil leaves

For each serving :

Put the vegetables separately on a plate.

Spread over the grated Charolais and the basil leaves.

Add a tablespoon of dressing and place the glass with milk mixture and egg yolk in the centre.

Recipe created by Claude Colliot, chef in Paris.



Époisses



In the early 16th century the village of Époisses had a substantial religious community to whom the original Epoisses cheese is traditionally attributed. When this community left the village two centuries later, they left the local people a valuable legacy : the recipe for the cheese. By making the cheese themselves the local farmers gradually added their own knowledge, improving the quality of the production and the cheese eventually became more widely known and more appreciated for its noble qualities.

Characteristics

A cheese with a unique taste, the Époisses is hand washed with marc de Bourgogne (brandy), regularly throughout its maturing process. The colour of its rind varies from ivory slightly orangey to brick red, depending on the stage of maturation. This colour is due exclusively to the pigmentation of the surface fermentation, added colourings

are strictly forbidden. It has a rich, penetrating and earthy aroma.

In the mouth the cheese is delicate and melting, with the centre slightly crumbly when the cheese is still young. Its flavour is subtle, fruity, full and balanced, it creates a delicious creamy sensation on the palate.

Label



The Époisses has held the (AOC) Appellation d'Origine Contrôlée since 1991 and the European Appellation d'Origine Protégée (AOP) (P.D.O. Protected Designation of Origin) since 2003.

Production sites for the Époisses



- 1 Fromagerie Berthaut**
Place du Champ de Foire - 21460 Époisses - Phone : +33 (0)3 80 96 44 44
www.fromagerie-berthaut.com
- 2 Fromagerie Gaugry**
21220 Brochon - Phone : +33 (0)3 80 34 00 00
www.gaugryfromager.com
- 3 Ferme des Marronniers**
Alain et Caroline Bartkowiez
21510 Origny-sur-Seine - Phone : +33 (0)3 80 93 85 04
- 4 Fromagerie Germain**
8, rue Aguillon - 52160 Chalancey - Phone : +33 (0)3 80 93 85 04
www.rians.com

for further information

Syndicat de défense de l'Époisses

Mairie - 21460 Époisses - Phone/fax : +33 (0)3 80 96 34 61
contact@fromage-epoisses.com - www.fromage-epoisses.com

recipe

Époisses soufflé with apple blossom honey

Starter • Easy



Ingredients for 10 people

- 250 gr mature Époisses cheese.
- 100 ml double cream.
- 4 eggs.
- 100 gr apple blossom honey.
- 50 gr flour.
- Half a Granny Smith apple.
- Salt, nutmeg.

Preparation

Take two soufflé moulds and grease well with melted butter, leave to cool
Sprinkle the moulds with flour
Peel and dice the half apple into small pieces.
In a mixer put the Époisses, the egg yolks the cream and the honey with some grated nutmeg and salt, mix well. Check the seasoning.
Beat the egg whites to form peaks and gently fold in the mixture. Add the apple cubes.
Fill the moulds 2/3rds full. Place in preheated oven 15 mins at 200°C (thermostat 6-7).

Original recipe created by Patrick Didier head chef at the Lycée regional of Semur en Auxois.

Mâconnais



The use of the valleys interspersed between the slopes of the Mâconnais vineyards allowed the wine producers to raise a few goats to help feed the family and use their manure for the vines. So the tradition for goats cheese from the Mâcon area is directly related to the vineyards.

Characteristics

The Mâconnais is a small cheese made from untreated goats milk. Its small size, light coloured interior, flavoursome and slightly salty taste, all

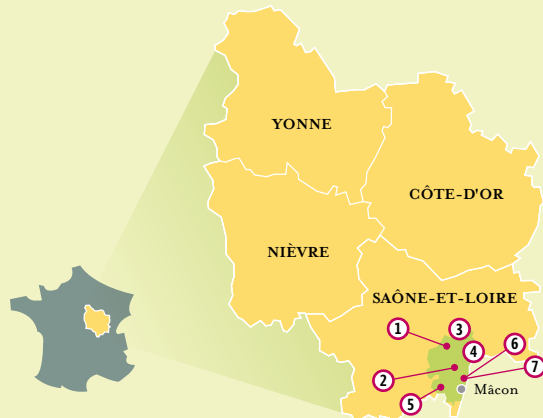
give a range of sensations; depending on the stage of maturity, to make this goats cheese ideal as an aperitif (nibbles) or snack.

Label



The Mâconnais cheese has held the (AOC) Appellation d'Origine Contrôlée since 2006 and the (AOP) European Appellation d'Origine Protégée P.D.O. Protected Designation of Origin, since 2009.

Production sites for the Mâconnais



Production area for
the Mâconnais AOC

- ① **Laiterie Bernard, Joël Bernard**
71250 Saint-Vincent-des-Prés
Phone : +33 (0)3 85 59 61 87
laiterie.bernard@wanadoo.fr
- ② **Michel Bourdon**
71960 Chevagny-les-Chevrières
Phone : +33 (0)3 85 34 83 26
- ③ **Stéphane Decoudo**
Ferme des Côteaux - La Ronzière
71250 Massily - Phone : +33 (0)3 85 50 07 96
lafermedescoteaux@wanadoo.fr
- ④ **GAEC de la Gravaise, Daniel Coulon**
Mercey - 71260 Montbellet
Phone : +33 (0)3 85 33 90 06
- ⑤ **Lycée agricole de Davayé**
Florent Rouve - Domaine des Poncétys
71960 Davayé - Phone : +33 (0)3 85 33 56 21
expl.davaye@educagri.fr
- ⑥ **SARL Chevenet**
100, rue du Bourg - 71870 Hurigny
Phone : +33 (0)3 85 34 84 78
chevenet@chevres.com
- ⑦ **SCEA La Baratte, Thierry Chevenet**
71870 Hurigny - Phone : +33 (0)3 85 34 84 78
chevenet@chevres.com

for further information

Syndicat de défense du fromage Mâconnais

Domaine des Poncétys - Exploitation du Lycée agricole de Mâcon-Davayé

71 960 Davayé

Phone : +33 (0)3 85 33 56 21 - Fax : +33 (0)3 85 35 87 73

recipe

Filet of Charolais Beef with Mâconnais, roasted shallots, baby new potatoes with sea salt

Main course • Easy

Ingredients for 4 people

- 1 mature Mâconnais.
- 4 filets of Charolais beef.
- 8 shallots.
- 400 gr baby new potatoes.
- 30 gr butter.
- 20 cl spicy veal stock.
- Pinch of salt, pepper.

Preparation

Boil the potatoes for 15 mins in salted water.

Cut the shallots in two, put a small amount of butter on each, salt and pepper.

Put in oven to roast 10 mins at thermostat 6 (200°C)

Drain the potatoes, put in a dish with the remaining butter, place in the oven for 10 mins.

Using a frying pan, fry the beef filets in hot olive oil, 2mins each side. Put on a dish.

Cut the Mâconnais in four.

Put one quarter on each filet of beef

Place under grill for 4 to 5 mins, serve with the roasted shallots and new potatoes, sprinkle with salt.



Soumaintrain



The first proven traces of the production of the Soumaintrain date back to 1631. It was used for the payment of the tithe at the Abbey of Pontigny. It takes its name from the village of Soumaintrain situated in the Armance valley, between Yonne and Aube. The renown of the Soumaintrain is such that in the 19th and early 20th century, the demand from Paris was greater than the producers could meet. After a period of decline, a group of producers have come together to develop and promote the Soumaintrain.

Characteristics

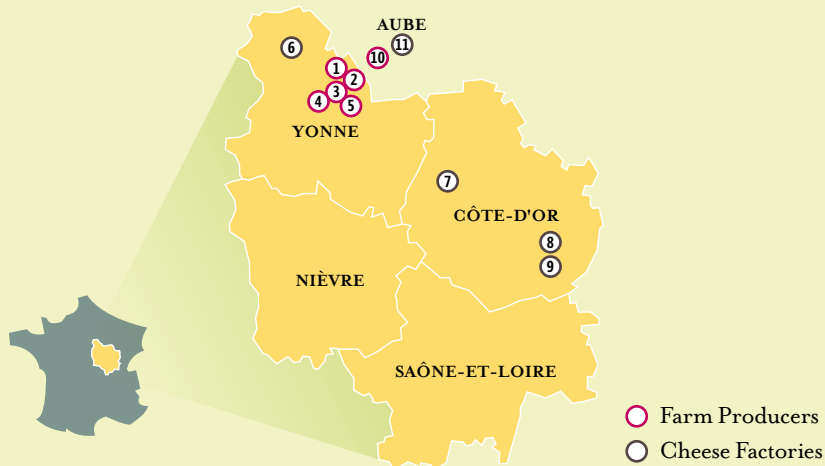
The Soumaintrain is a cows milk cheese. Its rind is moist and coloured. Its shades range from ivory to straw colour for the younger Soumaintrain and orange ochre for the matured cheese. It has a delicate and soft

texture and a noble bitterness in the mouth. The argilo-siliceous soils of the Armance valley give the Soumaintrain a woody, nutty, earthy taste which lingers in the mouth.

Label

The Soumaintrain has applied for the AOC.

Production sites for the Soumaintrain



- ① **Philippe Gillot**
18/20, rue Neuve - 89570 Beugnon - Phone : +33 (0)3 86 56 40 48
- ② **Ferme Lorne**
8, rue de l'Étang - 89570 Soumaintrain - Phone : +33 (0)3 86 56 32 07
- ③ **GAEC Leclère**
4, rue de la Jonchère - 89570 Soumaintrain - Phone : +33 (0)3 86 56 31 06
- ④ **EARL du val d'Auré**
29, route de Ligny - 89600 Bouilly - Phone : +33 (0)3 86 35 06 04
- ⑤ **GAEC Desvaux**
13, Grande Rue - 89360 Jaulges - Phone : +33 (0)3 86 43 21 21
- ⑥ **Fromagerie Lincet**
See page 7
- ⑦ **Fromagerie Berthaut**
See page 19
- ⑧ **Fromagerie Gaugry**
See page 19
- ⑨ **Fromagerie Jacques Delin**
See page 7
- ⑩ **GAEC des Tourelles**
See page 11
- ⑪ **Fromagerie de Mussy**
See page 11

recipe

Soumaintrain with Jambon Cru (Bacon)

Main course • Very easy

Ingredients for 6 people

- 1 Soumaintrain.
- 6 fine slices of bacon.
- 300 gr lambs lettuce (mâche).
- 100 gr walnuts.
- Croutons (diced fried bread).
- 1 conference pear or Granny Smith apple.

Preparation

Cut the Soumaintrain into 6 pieces.
Wrap a slice of bacon around each piece.
Cook in hot frying pan
Serve on a bed of lambs lettuce with the walnuts, croutons, diced pear or apple.



Burgundy cheeses : they melt in your mouth !

Produced by :

le groupement de promotion du Brillat Savarin affiné de Bourgogne
le syndicat de défense du fromage de Chaource
le syndicat de défense du fromage Charolais
le syndicat de défense de l'Époisses
le syndicat de défense du fromage Mâconnais
le groupement des producteurs de Soumaintrain
la Chambre régionale d'agriculture de Bourgogne

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