

## Cheese of the month

### Brie de Nangis

**Country of Origin:** France

**Milk:** Cow

**Notes:** Brie de Nangis is produced in the village of Tournan en Brie, just southwest of Paris, France, and is one of the milder, more buttery French Bries. It is creamy and smooth and has a slightly chalky center that becomes runnier with maturation. The rind will develop a beige and mottled appearance and have a slight ammoniation, that is balanced well with the sweet pate.

Aromas of mushroom and black truffle dominate this cheese, which matches well with a crisp Sauvignon Blanc, or robust reds such as Merlot.

Try also with The Fine Cheese Co. Chive or Rosemary crackers, handmade in the United Kingdom with a fragrant and delicate flavour profile that compliments the soft, mushroom characteristics of Brie de Nangis.

**Storage:** Double-wrap Brie de Nangis in greaseproof / wax paper to keep it soft and creamy. Store in the refrigerator and remove 30mins prior to eating.



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