



STELLA'S  
P A N T R Y

## Brie de Nangis

**Pronunciation:** BREE duh-NAHN-gee

**Origin:** Ile-de-France (Seine-et-Marne), France

**Milk Source:** Pasteurised Cow's milk

**Rennet Type:** Animal

**Style:** White Mould

**Size:** 1kg wheel

**Approximate Age:** 6-8 weeks



This brie was originally produced in Nangis, south east of Paris but is now produced in the village of Tournan en Brie, just outside Paris. The cheese is selected by the local affineur for maturing on rye straw mats in local caves for two months. This natural maturing process develops a crusty, yeasty rind and an unctuous texture. In turn these yeasts will also develop more flavour in the cheese. Traditional Brie is made in a 3kg wheel, this variation being made in a smaller 1kg wheel that is also slightly thicker takes longer to ripen.

**Tasting Notes:** the flavour has characteristic earthy, mushroomy undertones and can be quite sweet and fruity.

**Uses:** Cheese platter

**Wine Match:** merlot, sauvignon blanc

**Try with:** Muscatels, quince paste, crusty bread