

Brillat Savarin Affine

Brillat Savarin is a soft cheese made from a lactic curd that has been enriched with cream before maturing. It can be eaten fresh, in which case the softness and creaminess will dominate with creamy notes and a hint of acidity and freshness. With the maturing process, its attractive bloomy rind appears after a few days and will give it a more assertive character. But once again, it is the creaminess and suppleness of the cheese that are the dominant characteristics. Nuances of hazelnut and mushroom coming from the rind complement the creaminess, imparting all its aromatic complexity. Brillat-Savarin has been a PGI since 2017, with a production area extending from the south of the Ile-de-France to Burgundy.



Product Details

Item	011817
Brand	Fromagerie Delin
Sold By	CS
Pack Qty	3
Pack Size	500 G
Case GTIN/EAN/UPC	3296651111890
Unit UPC	N/A
Country of Origin	France
Shelf Life from Production	21 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	4 LB
Ingredients	Milk, cream, salt, rennet, lactic ferments, ferments of refining.