



Five Generations of the regions' cheese traditions



The Lincet family, originally from the Champagne region, have been cheese makers since 1892. Today, Didier Lincet's two cheese factories are established in the heart of a region where cheese making is a long tradition: right in between Champagne, Burgundy and Ile de France!

The *Terroirs* and know-how passed from generation to generation can be tasted in every cheese produced:



Didier Lincet

Protected Designation of Origin

Chaource ~ Langres ~ Epoisses

Regional specialties

Vezelay ~ Crottin du Morvan

Gallet de Bourgogne ~ Saint Florentin

Paillou

Cream enriched cheeses

Brillat Savarin ~ Délice de Bourgogne

Fromage de Troyes



Founder of the first Lincet Dairy in 1892 (Didier Lincet's great great grand father)



Old Lincet's milk truck

From the milk producer to the cheese packer everyone is firmly committed around Monsieur Lincet to produce the best cheeses of their *terroir*. Products as well as production methods are constantly monitored and improved.

Since 1995 Lincet Saligny dairy is certified ISO 9002 for his high level of quality management and ISO 14000 in 2004 for all the efforts made to protect and to preserve the environment. 2008 Int'l Food Standard.



Délice de Bourgogne draining after



Affinage of Chaource



Locals lining up at the Fromagerie Lincet to get their cheeses



Tutti From

Cranberry ~ Fig ~ Pineapple ~ Garlic and Herbs

MINI TRIPLE CREAM CHEESES WITH TASTES



Luscious cheeses with a milky aromas and delicious fruits.

The ice cream of cheese!

FDM: 72%

Weight: 1.9 oz.

Pack: 5 packs of 2 units per master case

Wine Pairing: Crémant de Bourgogne



BRILLAT SAVARIN FRESH OR AFFINÉ (BREE-YAH SAH-VAH-RAN)



This cheese was created in the 1930 and named after a famous French Epicurean and gastronome. It is a luscious triple cream cheese with a milky aroma with faintly lemon sour tones. The texture is velvety and the flavor similar to the aroma but with a meadowsweet creaminess which is most addicting. It can be enjoyed fresh plain or affiné when even more buttery and decadent.

FDM 72% - Case: 6 X 7 oz or 3X 11 oz

Wine Pairing: Champagne, Crémant



CHAOURCE (SHAH-OORSE)



This soft cheese is named after its home town, Chaource. It is richly delicious at all stages of its development. It slowly ripens from the outside in. The center remains chalky, with more or less fine grains. Some people prefer the cheese young, when the rind has barely formed and a tartness counteracts with the fairly salty taste. Other prefer to wait for the rind to thicken and the paste becomes buttery and quite piquant with a mushroom aroma.

FDM 50% - Case: 6 X 9 oz or 6 X 1.1 lb

Wine Pairing: Champagne, red Burgundy, Chablis, rosé or Sancerre



DÉLICE DE BOURGOGNE (DAY-LEECE DUH BOOR-GOGNEUH)



This decadent triple-cream cheese is incredibly rich, full-flavored with a smooth, melt-in-the-mouth texture. The rind is yellowish-white with a soft, chalky-like dust and a remarkable aroma. The aroma can be quite pungent but it is an interesting contrast with the buttery-sweet texture and subtle taste. Délice de Bourgogne is a sumptuous cheese

FDM 75% - Case: 6 X 7 oz cardboard or wood container

Cut to order 4.4 lbs with new sticker

Wine Pairing: Champagne, Sancerre

New sticker



LE SAINT FLORENTIN (SAN FLO-RANH-TAIN)



This fresh, soft cheese has a characteristically mild and salty taste. It is ladle molded according to an old tradition from the town of Saint Florentin 23 miles away from Lincet dairy. This cheese is delicious with fresh herbs and can be tossed on salads. It is also used in cheese tarts and for creamy preparation.

FDM 14% - Case: 6 X 7 oz

Wine Pairing: Chablis