

FLAVOURS FROM France



TESTING, TASTING, DISCOVERING FRANCE

**Success of the french
AOC cheeses
on the Belgian market**

N°17
October
2008

**VINS DE PAYS:
ROAD TO
RENEWAL**

**CABERNET-FRANC
TO CONQUER THE UNITED
KINGDOM**

Epoisses Berthaut

The king of cheeses,
cheese of the kings

Born in the confines of Burgundy vineyards between Chablis and Marsannay, the family business Berthaut pursues his passion for Époisses since 1956. A cheese that gives it a success in a dozen countries in the world!

Without doubt the oldest cheese from Burgundy: the Époisses! Created at the end of the fourteenth century by a religious community, then sent to the paysan of the area, the Époisses an instant hit with including the court of Louis XIV.

And it Brillat-Savarin illustrated gastronome who dedicated in 1826 "King of Cheeses".

Then comes the start of the 19th century. Or there are still in the northern part of Cote d'Or, 300 farmers who produce the Époisses.

But even if the knowledge is passed down from generation to generation, Époisses on the eve of World War II no more than 25 producers. The cheese is no longer recipe. And in 1950 only 2 farmers still produce the Époisses.

But it is not counting on the will of Simone and Robert Berthaut. People will head to boost produc-

THE EPOISSES A UNIQUE TASTE

What is the inimitable taste of Epoisses is that during refining the cheese is washed regularly with a little water and marc de Bourgogne. The color and crust varies in ivory slightly orange to red. The pigmentation is not the use of dye.

The taste is fruity, frank and balanced, and we discovered a delicious creamy sensation on the palate

Fromagerie Berthaut

BP5 - 21460 EPOISSES

Tél: (33) 3 80 96 44 44 - Fax: (33) 3 80 96 30 40

www.fromagerie-berthaut.com

SIAL 2008/ STAND 5 b E152



tion Epoisses. The memory of old returns. Gestures too. Berthaud found the methods of yesteryear.

In 1970, production at full. And in 2006, the Fromagerie Berthaud produced more than 524 tons of Epoisses!

The Epoisses won the AOC "Epoisses de Bour-

gogne" in 1991 and then simply Epoisses in 1999. But Berthaud in the family since 1956 is passionate about cheese "smooth and tasty" in the words of the late Bernard Loiseau.

"This is one of the few cheeses to have crossed the time while retaining the fundamental principles

LES AOC - FROMAGERIE BERTHAUT - ÉPOISSES

*"Un amour qui s'exprime
depuis la nuit des temps
par les caresses des Hommes..."*



**Fromagerie
BERTHAUT**

Perrière
Berthaut

Epoisses
250 gr.

L'élaboration des Epoisses Berthaud passe par les soins méticuleux des hommes. Au cours de leur affinage, ils sont caressés amoureuxment, fromage par fromage, plusieurs fois par semaine, avec une eau de plus en plus concentrée en Marc de Bourgogne. Cette gestuelle ancestrale habille lentement les fromages de leur robe rouge orangée. Les Epoisses de la Fromagerie Berthaud se livrent alors avec un judicieux équilibre entre la douceur moelleuse de leur texture, la rondeur sensuelle de leurs saveurs et la puissance subtile de leurs arômes.

EPOISSES PERRIERE RECIPE FOR HOT ON BERTHAUT MORTEAU SAUSAGE AND POTATOES

*Recipe created by the Regional High School
Versatile Section Hôtelière, 21140 Semur-en-Auxois*

By its large size and its reputation, the Epoisses
Perrière Berthaut is also part of the AOC Epoisses.
It is manufactured under the same conditions, and
because of its size (850 gr, refined
for six weeks.)

THE MARKET:

- One Perrière Berthaut
- potatoes
- sausage-Morteau

- 1 / Cook potatoes with firm flesh (type Belle de Fontenay) dress in the fields.
- 2 / Cook sausage Morteau 20 min. in simmering water, cut into rounds.
- 3 / Peel and cut potatoes into rounds.
- 4/Disposer washers Morteau sausages on potatoes
- 5 / Serve basting the Epoisses Berthaut that there will be heated over low heat.

Wines: red wines of Côte de Beaune.



of its production," said Jean Berthaut now head of the family business.

The company now exports the Époisses in a dozen countries: Belgium, Britain, Ireland, Denmark, Sweden, Finland, Norway, Canada, USA, Switzerland, Italy, Spain, Andorra, Russia, Japan, China, South Korea, Australia, New Zealand ... A belief that the world was given an appointment Burgundy attracted by the smell Alléché!

Besides the many medals won at the Concours Agricole in Paris since 1969, 42 gold medals, 26 Silver and 15 Bronze. Almost half dedicated to export.

For the company Berthaut the Époisses it is 50% of the market. Its progress has pushed the cheese in 2007 to expand and invest in new manufacturing unit.



"For us," continues Jean Berthaut, "the Époisses is 80% of production." Making the artisan cheese industry performance, while respecting the tradition of manufacturing. "

"The quality of milk plays an important role" said Jean Berthaut. "The sector has developed with the Union of Defense of Epoisses, a specification very precise with producers of milk volunteers, to maintain the qualification Epoisses AOC."

Today Fromagerie Berthaut become the market leader! With a clearly stated goal: to export nearly half of Epoisses!