## 

TESTING, TASTING, DISCOVERING FRANCE

Success of the french AOC cheeses on the Belgian market

N°17 October

VINS DE PAYS: ROAD TO RENEWAL

CABERNET FRANC TO CONQUER THE UNITED KINGDOM

## **Epoisses Berthaut**

The king of cheeses, cheese of the kings

orn in the confines of Burgundy vineyards between Chablis and Marsannay, the family business Berthaud 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.

## Fromagerie Berthaut

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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



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

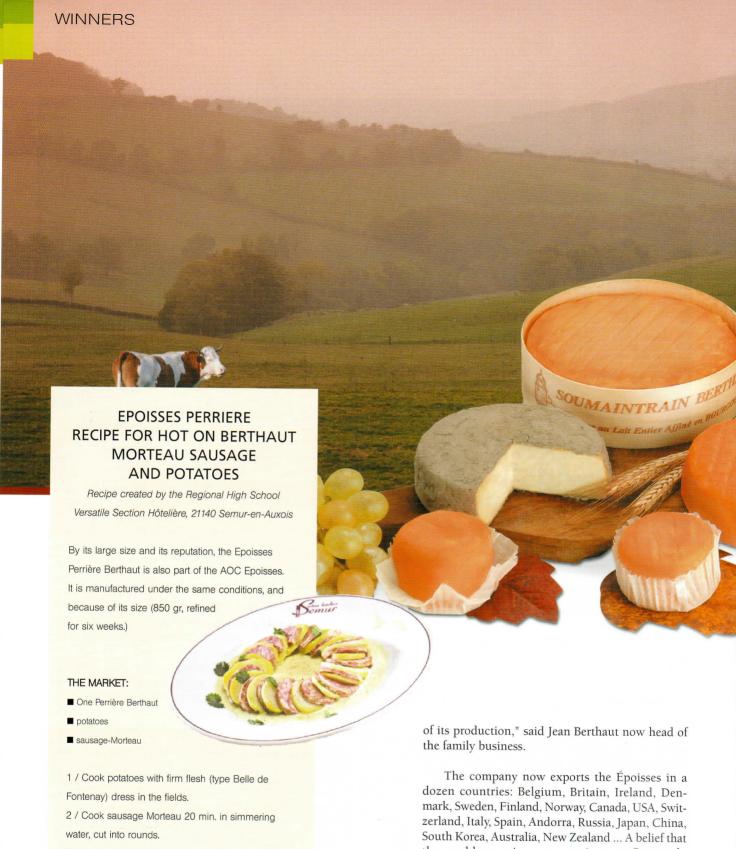
In 1970, production at full. And in 2006, the Fromagerie Berthaut produced more than 524 tons of Epoisses!

The Epoisses won the AOC "Epoisses de Bour-

gogne" in 1991 and then simply Epoisses in 1999. But Berthaut 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





3 / Peel and cut potatoes into rounds.

4/Disposer washers Morteau sausages on potatoes

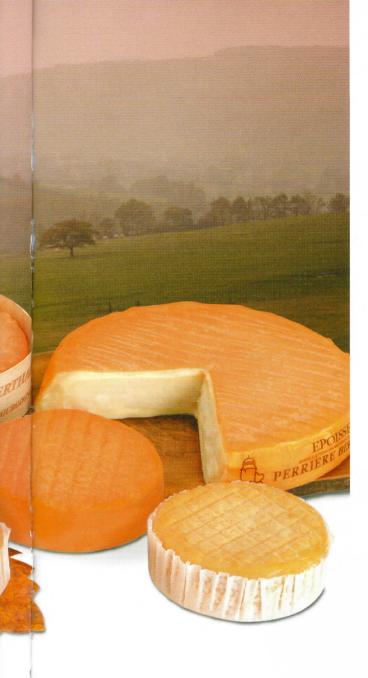
5 / Serve basting the Epoisses Berthaut that there will be heated over low heat.

Wines: red wines of Côte de Beaune.

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!