



400 years of Tradition, 50 years of Passion



The legend tells that Epoisses cheese originated as early as the XVIth century in a religious community of monks in the small village of Époisses. Two centuries later, the recipe was handed over to the peasants in the valley. By 1954 Epoisses had all but disappeared from the farms.

In 1956, **Robert and Simone Berthaut** decided to re-launch the production of Époisses by mobilizing the traditional knowledge of those who still knew how to make the cheese. Berthaut Époisses increasingly gained favor among its devotees and became a spectacular success.

#### Tradition and Innovation awarded

Guided by his parents **Jean Berthaut** observed and studied the making of Époisses. Remaining faithful to the knowledge passed by them and the people of the terroir, he gradually developed and implemented innovative technologies reproducing, precisely, the traditional process involved in the making of Époisses. The constant search for excellence is the challenge accepted by the Berthaut Fromagerie.

"**Epoisses Berthaut**", as the French call it, has been awarded more than 82 times since 1970!

Since 2008, the Epoisses is produced in new state of the art facility where all factors involved in the making of the perfect Epoisses will be mastered to guarantee an optimal and constant quality.

The Epoisses aroused such interest by French people that is regarded as a cultural heritage and has been PDO protected since 1991.



Jean Berthaut



The "Brune" cows breed



Hand washing one cheese at a time

Epoisses village where Berthaut dairy is located



### AFFIDÉLICE (AH-FEE-DELL-EES)

Some cheeses from Burgundy area were washed, in the past, with white wine, and that gave them a very rich aromatic perfume.

The cheese dairy Berthaut uses Chablis, a prestigious white wine from Burgundy, to complete the manufacturing process of its Affidéllice Berthaut. These regular washings with Chablis gradually stimulate its yellow-orangish ferments, nestled in the heart of the cheese, which clothes itself slowly in a satin flora.

Near maturity, the pigmentation becomes stronger, revealing the full development and harmony of the cheese, as well as the flavors of the Burgundian soils.

FDM 55% - Case 6 X 7 oz



### EPOISSES (AY-PWAHSS)

In 1991, the Epoisses obtained the Appellation of Origine Controlée Epoisses of Burgundy, then Epoisses in 1999. Its fabrication technique is very specific and particularly complex: the milk stemming from qualified producers, undergoes a slow clotting, then the hopping is made with care to allow a good drainage. A patient re-wiping, precedes the maturing of about five weeks, during which the cheese receives manual and individual hand care, two to three times a week, with water loaded more and more with Marc de Bourgogne. Its rind then slowly takes on a natural beautiful red-orange tint. Its aroma is rich. Its flavors stay sweet and subtle.

FDM 50% - Case 6 x 9 oz



### EPOISSES PERRIERE (AY-PWAHSS PEY-RYEARH)

Cut to order Epoisses

Large by the size, approximately 1.8 lbs., and by the fame, the Perrière Berthaut also has the Appellation of Origine Controlée Epoisses. It is sold loose.

It is made according to the same characteristic as the Epoisses 9 oz. and because of its size, it is matured for approximately six weeks.

Its packaging combines common sense and high technicality. According to the good old principle of our ancestors, the cheese cover protect it from the outside aggressions, preserves its ripening conditions and favors the full development of its flavors. It's one of the essential links in the quality chain of the loose Epoisses.

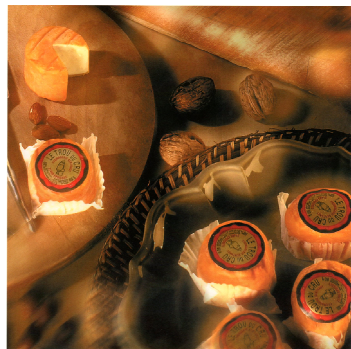
FDM 50% - Case 2 X 2 lbs



### SOUMAINTRAIN (SOO-MAHN-TRAHN)

Of Burgundian origin, it is a traditional ripened cheese form the town named Soumaintrain. Its first production seems to date back to the 17th century, it was widely known and very popular in Burgundy until the beginning of the 20th century, in which it fell off gradually. The cheese dairy Berthaut again knew how to use the parameters of the original recipe. The Soumaintrain is a cheese with lactic curds, with a slow curding and delicate hooping. It is manually rubbed two to three times a week with briny water. Its rind then takes on a red-orange tint. It associates sweetness and personality to mature with great delicacy. These days, Soumaintrain knows a justified renewed interest.

FDM 50% - Case 6 X 14 oz.



### TROU DU CRU (TROO-DEWH-CRUH)

New & Improved packaging

Robert Berthaut created the Trou du Cru in the beginning of the eighties.

It's the same making and ripening technology as the other bigger cheeses of A.O.C. Epoisses.

It's a cheese whose maturing process is completed with the Marc de Bourgogne. It is washed individually in spite of its small size. Its ripening is faster, approximately four weeks, but gives it subtle flavors, both full and fine.

Its shape and preparation make it the convivial cheese par excellence.

FDM 50% - Case 2 cases of 6x2 oz. units per master cases

**Wine Pairing:** All Berthaut Cheeses should be paired with white Burgundy wines like Chablis

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