

Langres cheese

Its secret comes from the past.

Of the soil, it has received its character :

From the 18th century, a song pays homage to the cheese made in the area of Langres.

Closer to us, grandmothers of the area of Langres remember cheese typical gestures and words in Langres :

“This good lukewarm milk, just completed milking, poured in a stoneware pitcher. This “fromottes”, mould terracotta ware where the farmer lay down the curds with the ladle. Then cheeses are turned out. They dry and become refined put on sheets of plane tree, and are kept in a “chasière” : cage of wicker of local manufacturing.”

And the Langres bores, takes colours. It improves, surrounded of a linen in the bottom of a stoneware pitcher.

This memory of the tradition and the taste, the cheese makers kept it, quite as the members of the Brotherhood Taste Cheese who like sharing this cheese to the secret taste.



Small or big, a Langres owes everything in time and in the tradition.

All the Langres' secrets.

Only the unskimmed milk of cows collected in the label zone is used for the manufacture of the Langres.

The Langres is characterised by its concave shape. This hollow, called “fountain”, becomes more pronounced when the Langres becomes refined to find its characteristic flavour. During the maturing, its rind passes from the light yellow to the orange and covers itself with a small white down. Its shape and its colour give information about its gustative quality. The Langres owes its “fountain” to the shape of moulds slightly like a flattened cone used for its manufacture, but also because of it never returned to the production. Put always on the same side, it digs itself.

As wants it the tradition several times centenary, some Langres are refined at Marc de Bourgogne or Champagne. The alcohol poured in the “fountain” is spread out on the whole cheese. Then the cheese is soaked of alcohol.

Langres exists under two sizes :

Small : minimum weight 150 g.

Big : minimum weight 800 g.



Label guaranteeing the origin : the recognition of quality.

When it was turned out and salted, the Langres becomes refined for three or four weeks in a cheese drying room.

The Label guaranteeing the origin guarantees you a regular and strict follow-up of the whole manufacturing of our cheeses.

Preserving :

Maintain the Langres packed in a fresh place (cellar or at the bottom of the fridge). Take it out half an hour before being served. You can preserve a Langres for one month.