



BRILLAT SAVARIN AFFINÉ

(BREE-YAH SAH-VAH-RAN)

Origin:  France



Type: Soft ripened cheese with bloomy rind

*This cheese was created in the 1930 and named
after a famous French Epicurean and gastronmist.*

So buttery and decadent it is called :

"The Foie Gras of Cheeses" !

Wine Pairings: Champagne or Crémant de Bourgogne