

Take a gourmet trip

THROUGH BURGUNDIAN & CHAMPENOIS LANDS: CHEESES, CREAM & BUTTER

- AOP Bresse Cream and Butter
- AOP Chaource
- AOP Charolais
- AOP Epoisses
- AOP Langres
- AOP Mâconnais
- Brillat-Savarin (IGP awaited)
- Soumaintrain (IGP awaited)

- 👁 Tours: Groups required to make prior appointment with dairy or producer.
- 🏠 Direct sales
- 🌿 'Bienvenue à la Ferme' members
- 🌱 Organic agriculture

- Border between regions
- Motorway
- National road
- Departmental road
- River
- Canal

- ① Tourist attraction number
- 📍 Tourist attraction
- 🏰 'Grands sites de France'
- 🌍 UNESCO World Heritage
- 🏠 Home of the Famous
- 🏡 Area/town of artistic/historical interest
- 🏠 'Petite cité de caractère'
- 🎨 Centre for modern art



01 MUSSY DAIRY
 30, route de Maisons-les-Chaource 10210 CHAOURCE
 03 25 73 24 35
 www.fromageriedemussey.com
 SALES: Mon 9am-12 noon, TUE-SAT 9am-12 noon / 1.30-6pm
 VISITOR: gallery open (cheese making in morning)

02 VAUDES NEW DAIRY
 Grande Rue 10260 VAUDES
 03 25 40 92 33
 www.fromagerie-lincet.com
 SALES: Fri 9am-12 noon

03 OZÉRE DAIRY • MATURER
 Les Halles de l'Hôtel de Ville 10000 TROYES
 03 25 73 72 25
 www.ozere.com
 SALES: TUE-THUR 8am-12.45pm / 3.30-7pm, FRI-SAT 7am-7pm

04 POUILLOT DAIRY • MATURER
 Les Halles de l'Hôtel de Ville 10000 TROYES
 03 25 73 72 25
 www.fromage-pouillot.fr
 SALES: TUE-THUR 8am-12.45pm / 3.30-7pm, FRI-SAT 7am-7pm

05 AUXON DAIRY
 206, rue du Péage 10330 AUXON
 03 25 42 12 91
 www.fromagerie-auxon.fr
 SALES: Mon-Fri 9am-12 noon / 2-5pm

06 LINCET DAIRY
 15, rue de la Quenneville 89100 SALIGNY
 03 86 97 83 97
 www.fromagerie-lincet.com
 SALES: We-Fri 9am-12.30pm / 1.30-4pm

07 LES TOURELLES FARM • FARMER
 Le Mesnil Saint-Georges 10330 ERVY-LE-CHÂTEL
 03 25 70 52 66
 SALES: Mon-Sat 8.30am-12 noon, TUE-FRI 8.30am-1pm / 3-6.30pm

08 LECLÈRE FARM • FARMER
 4, rue des Sablons 89570 SOUMAINTRAIN
 03 86 56 31 06
 SALES: Mon-Sat 8am-12.30pm / 2-7pm, SUN 8am-12 noon

09 LORNE FARM • FARMER
 8, rue de l'Étang 89570 SOUMAINTRAIN
 03 86 56 32 07
 SALES: by appointment

10 GILLOT FARM • FARMER
 18/20, rue Neuve 89570 BEUGNON
 03 86 56 40 48
 SALES: by appointment
 TOURS: on request

11 LE VAL D'AURÉ FARM • FARMER
 29, route de Ligny 89600 BOUILLY
 03 86 35 06 04
 SALES AND TOURS: daily 9am-12 noon / 6-7pm
 except Sun, public holidays
 Same for sales (milking 5.30pm)

12 MATHIEU FARM • FARMER
 12, rue aux Cannes 89144 VARENNES
 03 86 47 43 19

13 SOULLY FARM • FARMER
 Hameau de Souilly 89230 MONTIGNY-LA-RESLE
 03 86 41 88 93
 SALES: daily 4-8pm

14 PASCAL LEROUX DAIRY • MATURER
 2, route de Laroche 89400 BRION
 03 86 91 90 57
 MARKETS: Mon Sens, TUE Auxerre - Villeneuve-sur-Yonne, We Joigny - Sens, THUR Migennes, FRI Auxerre - Sens - Villeneuve-sur-Yonne, SAT Joigny - Sens

15 ROUZAIRE DAIRY
 10, rue de la Madeleine 77220 TOURNAN EN BRIE
 SALES: Fri 9am-12 noon
 www.fromagerierouzaire.com

16 PRÉ-FORÊT DAIRY
 77610 FONTENAY-TRÉSIGNY
 01 64 25 97 93

17 JUCHY DAIRY
 Route Donnamarie Leudon 77650 LIZINES
 01 64 01 60 63

18 DELIN DAIRY
 1, parc d'activités de la Petite Champagne
 21640 GILLY-LES-CITRAUX • 03 80 62 87 20
 www.fromagerie-delin.com
 SALES & TOURS: TUE-FRI 9am-12.30pm / 1.30-5.30pm, SAT 8.30am-12.30pm

22 LES FILLETIÈRES GOAT FARM • FARMER
 71390 CHENOEVES
 03 85 44 02 92
 www.chevrerie-des-filletieres.com
 TOURS & SALES: daily nonstop (milking 5.30), except Sun afternoon in January-February

23 LES BRAGNY'S FARM • FARMER
 71360 ISSY-L'ÉVÊQUE
 03 85 24 93 56
 SALES: every morning
 MARKET: THUR Gueugnon
 TOURS: on request

24 LA RACOTIÈRE DAIRY • MATURER
 Laugères 71420 GÉNELARD
 03 85 79 25 38
 SALES: Mon-Fri 8am-12 noon, SAT 8-11am
 TOURS: on request

25 RIZET FARM • FARMER
 Le Montot 71220 OUDRY
 03 85 70 22 48
 www.lafermedumontot.fr
 SALES: every morning
 TOURS: on request

26 MATHIEU-CHEVALIER FARM • FARMER
 Champoux 71430 SAINT-VINCENT-BRAGNY
 03 85 70 40 88
 SALES: every morning
 TOURS: on request

27 MRS SOPHIE BONNET • FARMER
 Les Vifs d'Anzy 71110 MONTCEAU-L'ÉTOILE
 06 77 65 37 20
 SALES: every morning
 TOURS: on request

28 M^r JEAN-FRANÇOIS BOUILLOT • FARMER
 Le Montceau 71800 PRIZY
 06 34 76 80 37
 SALES: every morning
 TOURS: on request

29 LES CANTIAUX FARM • FARMER
 71800 SAINT-GERMAIN-EN-BRIONNAIS
 03 85 70 68 63 • www.chevreriescantiaux.fr
 SALES: Mon-THUR 9am-12 noon, FRI-SAT 9am-12 noon / 4-7pm
 TOURS: on request

30 LA CHÈVRE CÉRONNAISE FARM • FARMER
 Les Jumais 71110 CÉRON
 03 85 25 84 34
 SALES: every morning
 TOURS: on request

31 LE COLOMBIER FARM • FARMER
 42110 SAIL-LES-BAINS
 04 77 64 14 35
 SALES & TOURS: every day

32 LA CHÈVRE-RIE (GOAT FARM) • FARMER
 Cordelière 42840 MONTAGNY
 06 89 19 04 05
 SALES: every morning
 TOURS: on request

33 LA GRANDOUZE GOAT FARM • FARMER
 49870 CLAVEISSOLLES
 04 74 04 37 05
 www.lachevretelepaysan.blogspot.fr
 SALES: every morning
 TOURS: on request

34 LES BIQUES DE VIGNYS (GOATS) • FARMER
 69990 SAINT-BONNET-DES-BRUYÈRES
 03 85 25 84 34
 SALES: daily 9am-12 noon / 4-7pm
 TOURS: on request

35 LES BIEN VIVANTS FARM • FARMER
 Le Vernat - 71120 CHAMPLECY • 07 81 53 92 29
 www.fermedesbienvivants.fr
 SALES: Mon-SAT 8am-12 noon / 4-7pm, SUN 8am-12 noon
 TOURS: unaccompanied all year, guided during school holidays, Mon & Thur 5-6.30pm

36 LES BOIS DE VAUX FARM • FARMER
 71200 SAIL
 03 85 24 75 08
 SALES: every morning MARKET: SAT Clunly
 TOURS: on request

37 BLANET FARM • FARMER
 71250 DONZY-LE-NATIONAL
 03 85 59 88 95
 MARKET: FRI Chalon-sur-Saône
 TOURS: on request

38 BERNARD DAIRY
 71250 SAINT-VINCENT-DES-PRÉS
 03 85 59 61 87
 SALES: every morning
 TOURS: on request

39 LES COTEAUX FARM • FARMER
 La Ronzière - 71250 Massilly
 03 85 50 07 96
 www.ferme-des-coteaux.com
 SALES: every day, non-stop
 MARKET: SAT Mâcon
 TOURS: on request

40 LA GRAVAISE FARM • FARMER
 Mercy - 71260 Montbellet
 03 85 33 90 06
 SALES: Mon-SAT 5-8pm
 MARKET: SAT Mâcon
 TOURS: on request

41 CHEVENET DAIRY
 100, rue du Bourg 71870 HURIGNY
 03 85 34 84 78
 www.chevres.com
 SALES: Mon-Fri 8am-12 noon / 2-5pm, SAT 9am-12 noon
 TOURS: on request

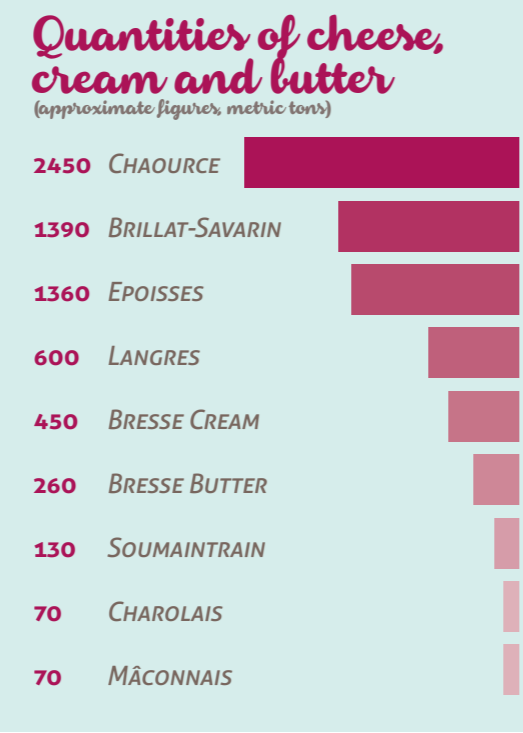
IGC - Maison des Industries Alimentaires de Bourgogne
 4, BD Du Jean Vallée
 BP 40524 - 21005 Dijon cedex
 Photo: Inge et associés, Alain Dore
 Créatifs Bourgogne Tourisme, Shutterstock
 GRAPHIC DESIGN: La Plume à facettes
 COMMUNITY IGC
 PRINTED BY: Chevalillon Imprimeur

With help from:
 IGC - Association for the Promotion of Bresse Cream and Butter
 IGC - Association for the Preservation of Chaource Cheese
 IGC - Association for the Promotion of Charolais Cheese
 IGC - Association for the Preservation of Epoisses Cheese
 IGC - Association for the Promotion of Langres Cheese
 IGC - Association for the Preservation of Mâconnais Cheese
 IGC - Association for the Promotion of Brillat-Savarin and Soumaintrain cheese
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Take a gourmet trip THROUGH BURGUNDIAN & CHAMPENOIS LANDS: CHEESES, CREAM & BUTTER

Map also available on www.igbc.fr
 With support from:
 Région ALSACE CHAMPAGNE-ARDENNE LORRAINE
 région BOURGOGNE FRANCHE-COMTE
 IGC

Your gourmet trip
 This is your chance to explore the areas where cheese, cream and butter with official quality labels (AOP or planned IGP) are produced in Burgundian and Champenois! These lands dedicated to livestock farming and grazing are home to age-old traditions that have been preserved thanks to the efforts of dedicated enthusiasts. In these areas milk was traditionally made into fromage frais.
 Farmers' wives patiently learned the art of maturing these fragile cheeses, all of which can boast a delicate, melting and homogenous paste, subtle lactic overtones and an often assertive character. They turned the rich milk of the Bresse into fragrant cream and soft butter.
 Bresse Cream, Bresse Butter, Charolais, Mâconnais, Epoisses, Soumaintrain, Chaource, Langres and Brillat-Savarin cheese all originate from this vital alchemy, from the care and expertise of our producers, be they cheese or butter makers. Why not come and meet them?



What is an AOP?
AOP (Appellation d'Origine Protégée) is a Protected Designation of Origin, guaranteeing that all stages of production have taken place in the designated geographical area, from milk production to cheese maturing.
 The characteristics and authenticity of products with this label derive from their geographical origin, comprising both natural and human factors.
 An AOP belongs to all its stakeholders, placing the men and women involved and their expertise at the very heart of the matter. In France there are 45 cheeses, 3 butters and 2 creams with an AOP label.

What is an IGP?
IGP (Indication Géographique Protégée) is a Protected Geographical Indication, created by the European Union to expand the system of recognition of foodstuffs based on their geographical origins.
 It guarantees the link between a product and its 'terroir', ensuring specific qualities, its reputation and other characteristics.
 Cultivation and/or production and/or processing take place within a specified geographical area. In France there are seven cheeses with the IGP label.

AOP and IGP - quality guaranteed!
 These two official quality labels can only be granted by the authorities and only to producer collectives belonging to a statutory association called an 'Organisme de Défense et de Gestion' (ODG).
 Production conditions for each AOP or IGP are specified in detail, endorsed by the State and regularly monitored by independent organisations.
 This information is readily and openly available to consumers on the www.inao.gov.fr website.

AOP Bresse Cream and Butter
 The reputation of Bresse cream and butter comes from the region of the same name. Traditional churning produces a butter that is soft, light and smooth. There are in fact two types of AOP Bresse cream: one is a sweet and velvety double cream; the other extra-thick with a fresh sharp taste, slightly acidic.
 To find out more www.aoc-creme-beurre-bresse.fr



AOP Charolais
 Charolais is a full-bodied goat's cheese, one of the largest in France. It is produced from raw whole milk in a region of permanent meadows and hedge-trimmed farmland. Charolais cheese was originally dried in traditional cheese cages called «tézires» or «chazières». This outstanding cheese keeps well and can be enjoyed at all times.
 To find out more www.aop71.fr



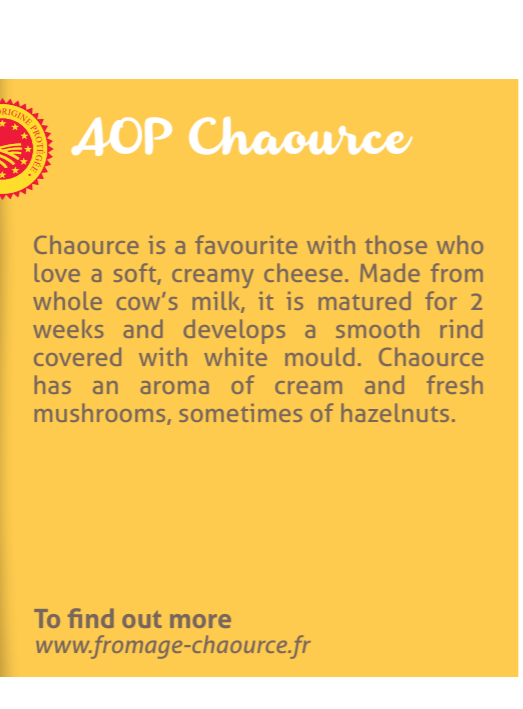
TOURIST ATTRACTIONS IN BURGUNDIAN AND CHAMPENOIS LANDS

- 01 Tourist attraction number
- 02 Tourist attraction
- 03 'Grands sites de France'
- 04 UNESCO World Heritage
- 05 Home of the Famous
- 06 Area/town of artistic/historical interest
- 07 'Petite cité de caractère'
- 08 Centre for modern art

BURGUNDY WINE ROUTES
www.vins-bourgogne.fr
CHAMPAGNE TOURIST ROUTES
www.champagne.fr
UNESCO World Heritage

- THE AVALLONNAIS : Basilica and village of Vézelay, Avallon, Saint-Père, Montréal and Pierre-Perthuis, Cure and Cousin valleys, Arcy caves...
- THE AUXOIS : Fontenay abbey, Châteauneuf-en-Auxois, Flavigny-sur-Ozerain, Muséo-Parc Alesia, Semur-en-Auxois, Saulieu, châteaux de Bussy-Rabutin and Commarin, Saint-Thibault church, Buffon ironworks...
- Burgundy wine 'Climats', château of Le Clos de Vougeot, château de La Rochepeot, Cîteaux abbey.
AOC Champagne vineyards, Champagne Producers and Cellars

AOP Chaource
 Chaource is a favourite with those who love a soft, creamy cheese. Made from whole cow's milk, it is matured for 2 weeks and develops a smooth rind covered with white mould. Chaource has an aroma of cream and fresh mushrooms, sometimes of hazelnuts.
 To find out more www.fromage-chaource.fr



AOP Epoisses
 A rich and elegant cheese first made in the little village of Epoisses, thanks to an ingenious community of monks and the tenacity of local farmers. Its production method is unique. The rind, of an orange-ivory colour, develops naturally. During the maturing process the cheeses are washed with water containing a gradually increasing amount of Marc de Bourgogne (marc brandy). The cheese has a soft and melting texture, with a characteristic taste: fruity, balanced, clean.
 To find out more www.fromage-epoisses.com



Towns of artistic/historical interest

- Dijon
- Autun
- Chalon-sur-Saône, wines of the Côte Châlonnaise
- Joigny
- Auxerre
- Troyes, Stained Glass Route in the Aube (stained-glass and 16th century statuary)
- Langres, the 4 lakes in the Pays de Langres : Liez lake, Les Charmes lake, La Vingeanne lake, La Mouche lake, Rolampont tufa quarry
- Bibracte - Mont Beuvray
- Solutré Pouilly Vergisson, wines of the Mâconnais

Petites Cités de Caractère

- TONNERRE AND THE TONNERROIS : châteaux of Ancy-le-Franc and Tanlay...
- Ervy-le-Châtel
- Châteauvillain, Bourmont, Joinville and Vignory

Tourist attractions

- Saint Dizier, Le Der lake, Half-timbered churches Tourist Route, Montier en Der : St Pierre & St Paul abbey, National stud Chaumont and its viaduct, civil engineering structures on Canal de Champagne-Bourgogne at Condes
- Clairvaux abbey
- Church at Chaource and Cheese museum
- Cathedral and Synodal Palace at Sens
- La Puisaye : Medieval castle building at Guédelon, châteaux of Saint-Fargeau and Ratilly, Rogny-les-Sept-Ecluses...
- Wines of the Yonne : Chablis...

AOP Langres
 Want to know how mature a Langres cheese is? Just look at the hollow on the top. The deeper the hollow, the more mature the Langres cheese. It is a real bonus for those who like to pour a few drops of Champagne or Marc de Bourgogne into the hollow (or well) before tasting this characterful cheese.
 To find out more www.fromagedelangres.com



AOP Mâconnais
 Mâconnais cheese developed near the vineyards. This little goat's cheese has the truncated cone shape of the mould in which it matures since it is never turned out before the end of its minimum period of maturation: 10 days. Mâconnais cheese has a delicate, flavoursome paste. Its bloomy rind can be ivory, beige or bluish.
 To find out more www.aop71.fr



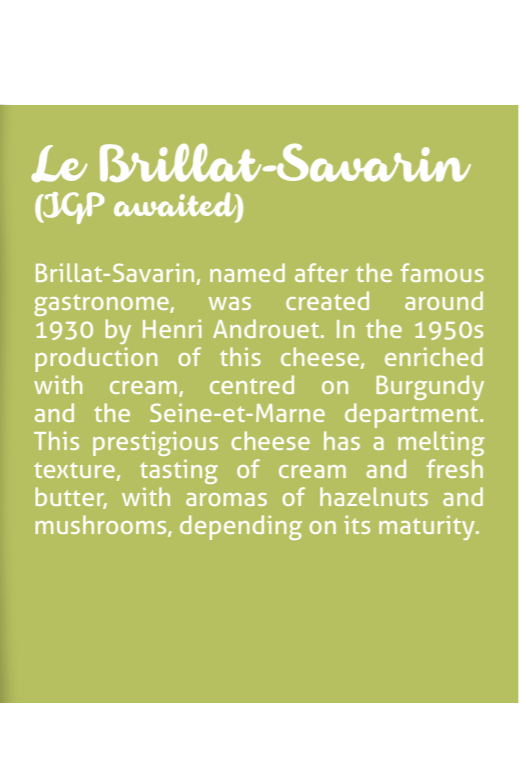
Tourist attractions (end)

- Noyers-sur-Serein
- THE CHÂTILLONNAIS : Châtillon-sur-Seine, Vix treasure, Crémants de Bourgogne
- Beaune and the Hôtel-Dieu
- THE BRESSE : Louhans, Châteauneuf-ecomuseum at Pierre-de-Bresse
- Between Clunay and Tournus : Clunay abbey, Tournus abbey, Château of Cormatin, Châteaux of southern Burgundy tourist route (Sully, Drée...), Chapaize church, Brancion...
- THE CHAROLAIS-BRIONNAIS : Semur-en-Brionnais, basilica at Paray-le-Monial, Romanesque churches (Anzy-le-Duc...)
- Château de La Motte-Tilly
- Camille Claudel Museum at Nogent-sur-Seine
- Napoleon museum at Brienne-le-Château
- Crystal museum at Bayel
- Moulin de la Fleuristerie (artificial flowers) at Orges
- Nogent, Knife making valleys tourist route
- Gallo-Roman mausoleum at Faverolles
- Gallo-Roman villa at Andilly en Bassigny
- Fayl-Billot and the Pays de la Vannerie (basket-making)
- Château of Epoisses
- «Arts de la Table» museum at Arny-le-Duc
- Creusot-Montceau Nature and Industry ecomuseums
- Forêt d'Orient Regional Nature park
- Morvan Regional Nature park
- Canal de Bourgogne
- Canal du Centre

Homes of the Famous

- Château of Cirey-sur-Blaise
- La Boissierie / Charles De Gaulle at Colombey-les-Deux-Eglises
- Renoir studio at Essoyes
- Birthplace of Colette at Saint-Sauveur en Puisaye
- Jules Roy house, museum and Zervos Foundation at Vézelay
- Buffon museum at Montbard
- Château of Bussy-Rabutin
- Jacques Copeau house at Pernand-Vergelesses
- Château of Germolles at Melcey
- Nicéphore Niepce house at Saint-Loup de Varennes
- Château of Saint-Point Lamartine
- JOIGNY: Jean-de-Joigny centre
- PARLY: Graphic Art centre at La Métairie Bruyère
- TOUCY: Gallery in old Post office
- FONTENAY: Regional Centre for Modern Art
- TRÉIGNY: Convent, Château of Ratilly
- TANLAY: Centre for Modern Art - «Yonne en Scène»
- NOYERS: Museum of Naïve and Folk Art
- Château of Sainte-Colombe : ARCADE culture centre
- BUSSY-LE-GRAND : Gorsline museum
- AUBERIVE ABBEY : centre for modern art
- DIJON : Museum of Fine Art, The Consortium, Les Bains du Nord (Burgundy Modern Art Collection), Interface apartment / gallery
- BEAUNE : The Dalineum (Salvador Dali)
- Château of Pommard
- PARAY-LE-MONIAL : Modern Mosaic centre, Le Hiéron museum
- MARCIGNY : Frank Popper Centre for Modern art, sculpture garden

Le Brillat-Savarin (IGP awaited)
 Brillat-Savarin, named after the famous gastronome, was created around 1930 by Henri Androuet. In the 1950s production of this cheese, enriched with cream, centred on Burgundy and the Seine-et-Marne department. This prestigious cheese has a melting texture, tasting of cream and fresh butter, with aromas of hazelnuts and mushrooms, depending on its maturity.



Le Soumaintrain (IGP awaited)
 First made in the 17th century and known as far away as Paris by the 19th century, Soumaintrain cheese is the product of pastures in the damp valleys of north-west Burgundy. Maturing and regular washing help to assert its strong character. Melting aromatic paste with intense and long-lasting «animal» overtones, characterised by a firmer, fresher centre.



Centres for modern art

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