# "Authentic" cheeses

Brie, Munster, Cantal, Comté, Saint-Nectaire, Camembert, Roquefort...

These cheeses are all synonymous with flavour, authenticity, heritage, expertise, culture, nature, quality, conviviality, sharing, adaptability and practicality. Authentic AOPs often trumpet their regional identity. These cheeses feted by gourmets and connoisseurs of all ages are associated with other top quality products. They are easy to find at cheese shops, on regional markets and in supermarkets. Tasting is best done on platters at the end of a meal, as nibbles or as snacks.