



## J. Cange - cheese makers



Rue Des Meuniers 46b  
Stambruges - 7973

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<http://www.jacquycange.be>

**Cheese producers J. Cange invite you to learn more about their savoir-faire by visiting their drying and ageing rooms in Stambruges.**

Expertise is always better shared, decided Jacquy Cange, thus opening his workshop to the public. There you can discover a beautiful range of cheese, to be enjoyed as such or paired with a glass of wine or beer.

The guide will explain the various process involved in the cheese making and signature recipes: the Petit Bonsecour is washed with beer, the Moellon Beloeil with mead and Liège syrup... It's easy to see why 250 elegant restaurants in Belgium, France and Luxembourg order from them!

A selection of cheese is on sale at the shop but you will also find them on the local market in Enghien, Ath, Mons and Tournai.

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The information contained herein is provided as a guide only.

We recommend that you check with the local supplier before you leave.

Website editor

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