

Brie vs Camembert (vsdiff.com)

Attribute	Brie	Camembert
Region (traditional)	Île-de-France (Brie de Meaux / Melun)	Normandy (western France)
Typical format	Large wheels (≈20-40 cm)	Small rounds (≈11 cm)
Milk	Raw or <i>pasteurized</i> cow's milk	Raw or <i>pasteurized</i> cow's milk
Rind	White bloomy rind, often thinner	White bloomy rind, typically thicker
Texture	From firm-creamy to runny at rim	Generally more uniformly creamy/runny
Aging (ripening)	Typically 4-8 weeks	Typically 3-5 weeks
Flavor	Buttery, nutty, sometimes mushroomy	Earthy, tangy, more pronounced mushroom/yeast
PDO/AOC notes	Several Bries have protected names (late 20th century)	Camembert de Normandie has protected status (established around the 1980s)

Source: <https://vsdiff.com/brie-vs-camembert/>