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Châteaubriant is a town located in western France, about 350 kilometers southwest of Paris. It's one of the three sub-prefectures of the Loire-Atlantique department and sits on the border between Brittany and Anjou. The town is rich in history and dates back to the 11th century when it was founded around a castle and priory. Châteaubriant played a significant role during the Middle Ages, particularly during the Mad War between France and Brittany. In the 16th century, the Renaissance château was built within the medieval fortress, making it an important cultural center. The town is situated between Nantes and Rennes, with its economy leaning towards the latter city. Châteaubriant has a long history of trade fairs and cattle markets, which still contribute to the local economy today. The town also boasts a metallurgical industry that emerged in the 19th century and plastics manufacturing in the 20th century. One of Châteaubriant's most notable landmarks is the Château de Châteaubriant, a combination of a medieval castle and a Renaissance palace. The town center features half-timbered houses and remnants of city walls, while an 11th-century church stands as another significant architectural feature. Châteaubriant's history is not without its dark chapters. During World War II, the town had a concentration camp where 27 hostages were executed in 1941. Today, Châteaubriant lies relatively isolated, surrounded by rolling hills and farmland, with the closest highway approximately 30 kilometers away. The town's economy continues to evolve, but its rich history and cultural significance remain an integral part of its identity. Châteaubriant is located in western France, approximately 53 miles west of Angers. The town and its surrounding communes are situated in a rural area with rolling hills. According to official statistics, Châteaubriant is an urban commune within its own metropolitan area, which includes several nearby villages. The commune encompasses not only the town itself but also agricultural land and small hamlets. The local economy is primarily driven by agriculture, with main activities including forage and cereal production, as well as cattle breeding for beef and dairy purposes. The town's water supply comes from the Chère River, which flows through several streams and ponds in the area. The geology of the region consists of old sedimentary deposits of schist and sandstone, formed after a tectonic event. Châteaubriant has a mild oceanic climate with frequent but light rainfall throughout the year. Temperatures are generally moderate, with minimal seasonal variation. The town is connected to regional roads and nearby villages via several minor roads, including routes to Rennes, Nantes, and Laval. Châteaubriant also has its own bus company, "Castelbus", which operates a small network of 30 stops. In addition to its transport links, the town has a railway station with regular departures, as well as a coach station served by the Loire-Atlantique coach network. The city of Châteaubriant has a relatively young history compared to other French cities, as it wasn't built before the 11th century. The name "Châteaubriant" literally translates to "Brient's castle", referring to the founder of the town and its castle. Similar naming conventions can be seen in other French cities like Château-Gontier and Laval. In Latin, the town was known as Castrum Brieni or Castrum Brientii, with the first mention in French dating back to 1266 as "Cheteau Brient". Over time, the name underwent changes, with the "e" being replaced by an "a" and the final "t" often changed to a "d", until the standardization of the name in the 19th century. In Breton language, the town is called Kastell-Briant, while in Gallo language it's known as Châtiaoberiant. During the French Revolution, the town's name was temporarily changed to Montagne-sur-Chère due to its reference to medieval lords, but it reverted back to "Châteaubriant" by 1801. The city has had at least three coats of arms throughout history, with a modern one adopted in 1890. The lord of Châteaubriant who saved Louis IX of France during the Seventh Crusade was granted permission to modify the coat of arms by replacing pine cones with fleurs de lys, a royal symbol. Today's coat of arms features elements from the princes of Condé and the duchy of Brittany. Archaeological findings around Châteaubriant include Neolithic axes in the suburb of Béré, suggesting Gaulish activity in the area. Several menhirs are also visible in nearby communes. The area around Châteaubriant has a rich history, with various Gallic tribes such as the Aedecavi, Redones, and Namnetes inhabiting it.[16] In 1876, remnants of Roman buildings were found in Béré, which was an important location at the crossroads of Roman roads connecting Candé, Nantes, and Rennes.[17] The region was later invaded by the Breton people in the 6th century, becoming part of the Breton kingdom. Béré remained a significant site with a mint, Christian sanctuary, forges, and market.[18] The history of Châteaubriant began in the 11th century when Brient built a castle on a motte bordering the Chère and Rollard rivers. He also founded the priory Saint-Sauveur and established a fair in the Béré suburb.[19] The fortress of Châteaubriant was part of eastern Brittany's defensive line, known as the Marches of Brittany, along with other walled towns like Vitré and Fougères. However, the town developed around the western flank of the castle in the 12th century, eventually overwhelming the old Béré suburb.[20] The castle's strategic location led to several battles and invasions during the Middle Ages. One notable siege was commissioned by Louis IX of France in 1235,[21] causing insecurity among the lords. In response, they raised city walls during the 13th century, which were improved and extended multiple times before being completed in the 15th century.[18] The moat surrounding the castle was fed by the Chère on the north and Rollard on the south. This stream also crossed the inner town until it was covered in the 19th century. The walls featured five gates, but only one remains today. The primitive House of Châteaubriain became extinct in the 14th century, with notable members including Jeanne Louise de Belleville and Jeanne de Clisson.[15] The Châteaubriant castle was renovated in the First Renaissance style during the 16th century when Jean de Laval built a new palace inside it for his wife. The town has seen various changes throughout history, including being annexed to France and hosting three French kings: Francis I, Henry II, and Charles IX. During the French Wars of Religion, Châteaubriant was an important base for the Catholic League due to its connection with the Montmorency family. After the execution of the last Montmorency, the barony passed on to the House of Condé. In the 19th century, the town underwent modernization efforts. The city walls were torn down, new streets were constructed, and the parish church was rebuilt. A covered market and a town hall were also built during this time, while the castle served as both a courthouse and a seat for the sous-préfecture. Several factories emerged in the suburbs, including a foundry and a plough manufacturer. The region experienced significant development with the construction of three railroads connecting Châteaubriant to major cities between 1877 and 1887. Additionally, an iron mine system was established, and a gas supply network was introduced in 1876. However, during World War II, the town witnessed the opening of a concentration camp at Choiseil, where around 45,000 war prisoners were interned. The situation escalated when the prisoners were sent to Germany, replaced by Gypsies, black market traffickers, and political activists, mostly Communists. Tragedy struck in 1941 when 27 hostages, including Guy Môquet, a 17-year-old boy who became a symbol of the French Resistance, were shot in a stone-pit outside the town. The Allies bombed Châteaubriant in 1944, targeting foundries but also causing damage to part of the castle and the town center. After the war, the town was rebuilt and expanded towards the southwest with the construction of a new industrial zone during the 1960s. Today, Châteaubriant is located in the Pays de la Loire region and serves as a sous-préfecture and the chief town of its canton. The election results do not show a clear political orientation, with left- and right-wing mayors having governed the town in the past. In 2007, while citizens voted for Nicolas Sarkozy as President, they also massively supported François. Châteaubriant has a long history dating back to the Middle Ages. In 2012, it had a court until 2009, when the nearest one was moved to Nantes. The town has seen significant population growth over the years, with its functional area encompassing 19 surrounding communes and a total of 33,961 inhabitants in 2018. The town's population is aging rapidly, with 29.1% being older than 60, which is higher than the national average. Despite this, Châteaubriant offers a range of services to its residents, including shops, a large shopping centre, and a cattle market, making it an attractive destination for visitors. Industry plays a significant role in the town's economy, with food processing being a major sector. The foire de Béré, one of Europe's oldest fairs, is held every September and attracts 55,000 visitors each year. A funfair is also held annually at the entrance to the fair. Châteaubriant's château is an impressive medieval and Renaissance structure that combines an upper and lower bailey with walls and towers dating back to the 13th century. The town centre has a charming medieval atmosphere, with several half-timbered houses from the 15th century still standing. The city walls were destroyed in the 19th century, but some preserved gates and towers remain. In addition to its historical architecture, Châteaubriant is also home to various businesses, including industry, construction, trade, and service firms. The town's economy is diverse, with a range of sectors contributing to its growth. The parish church of Saint-Nicolas was reconstructed after 1850 as a miniature replica of its namesake in Nantes. Meanwhile, the Saint-Jean-de-Béré church is located just outside the town center. Its original wooden ceiling dates back to around 1100, while the three baroque altarpieces were installed in the choir during the 16th century. Unfortunately, the bell tower was destroyed by a storm in 1705 and wasn't rebuilt until 1889. Châteaubriant is one of the few medieval churches still standing in Loire-Atlantique. Visitors can also see the works of Jean Fréour, a sculptor who created a statue of St Rita. The Sablière quarry, where 27 hostages were executed in 1941, has been turned into a memorial. The town has a rich history and cultural heritage, with various landmarks such as the castle, its gate, keep, Renaissance gallery, Maison de l'Ange (half-timbered house), Saint-Nicolas church, and a baroque altar in Saint-Jean-de-Béré church. The Théâtre de Verre is the main venue for concerts and theater performances. Châteaubriant has a strong Celtic influence, with a Celtic circle and a bagad (Breton traditional band) performing regularly. Several legends are associated with the town, including the Bête de Béré, which supposedly prowls at night to protect a young maid locked under the priory for centuries. Another legend revolves around Jean de Laval and his wife Françoise de Foix, who died in 1537. Châteaubriant is twinned with several towns, including Radevormwald (Germany), Athlone (Ireland), Brabova (Romania), and Tigzirt (Algeria). Châteaubriant, une ville française aux racines historiques profondes, est également le nom d'un plat gastronomique emblématique, le Chateaubriand. Ce dernier, issu de la tradition culinaire française du XIXe siècle, désigne une méthode de préparation et un type de roastbeef, généralement d'un poids considérable. Lorsque l'on évoque les restaurants gastronomiques, des images de nappes en lin blanc, de porcelaine fine, d'argenterie élégante et de serveurs en costume surgissent, créant une ambiance de raffinement et d'élégance d'une autre époque. La cuisine y est souvent qualifiée de "continentale", terme qui renvoie à l'Europe en général et plus spécifiquement à la haute cuisine française. Les plats portent des noms français élégants que beaucoup d'entre nous ne comprennent pas mais admirent, étant donné leur prix élevé et le fait qu'ils sont préparés par des chefs expérimentés coiffés de leurs toques emblématiques. Le Chateaubriand est l'un de ces plats qui suscite à la fois la curiosité et la perplexité. Qu'est-ce exactement que le Chateaubriant, et vaut-il la peine de dépenser une somme considérable pour le commander dans un restaurant élégant ? Démystifier ce plat et comprendre pourquoi il devrait être au centre de votre prochaine célébration spéciale dans l'un de ces établissements gastronomiques. Le Chateaubriand, prononcé "shah-toe-bree-ond", est non seulement un plat mais également une technique culinaire originaire de France au XIXe siècle, caractérisée par un roastbeef d'excellente qualité et d'un poids généralement conséquent. 2 pounds, approximately 3-4 inches thick, sourced from the center cut of the beef tenderloin, serving two to three people per serving. This dish is typically reserved for celebratory occasions. Historically, Chateaubriand was a solution for cooking oddly shaped and sized cuts of meat without over or undercooking. The key was ensuring the centre remained medium rare before the exterior charred. Chefs would achieve this by stuffing the roast with spiced beef marrow, encasing it in two more affordable cuts to provide moisture and protect the tenderloin. Once cooked, these outer layers would be discarded, and the roast served with a veal stock and tarragon sauce. When comparing Chateaubriand to filet mignon, cooking method is crucial. Both come from the same part of the cow - the beef tenderloin, located deep within the back connecting the ribcage to the rump. This muscle receives little exercise, making it an incredibly tender cut. The main difference between the two is size and subcutaneous fat or marbling. Filet mignon has more marbling than Chateaubriand, making it more tender but also higher in calories and fat per serving. If grilling, smoking, or pan-frying, filet mignon is recommended due to its slightly higher fat content. For roasting, Chateaubriand is preferred. With a relatively high fat content and coming from an under-exercised muscle, the texture melts in your mouth with a mild beefy flavor. The caramelized exterior adds a nutty, umami-rich taste while the interior remains juicy and slightly sweet. If preferring a firmer texture and richer meaty flavor, prime rib roast might be preferred as a holiday treat. The entire length of the cow's back, from shoulder blade to hip bone, is covered by this muscle, which receives significant exercise but retains high fat content. The Chateaubriand cut gets its name from French writer François-René de Chateaubriand. Monsieur Chateaubriand spent nine years in exile due to fear of execution during the French Revolution and traveled extensively, writing about his experiences. Upon returning to France in 1800, he became a diplomat to Napoleon I, securing financial stability that allowed him to hire a personal chef. In 1822, this chef developed the "Chateaubriand" steak by encasing a tenderloin between lesser cuts of beef and serving it with sauce and roasted potatoes. The dish was named after his boss, Monsieur Montmirail, who created the recipe while in exile. Chateaubriand retired from politics in 1836 to focus on writing. Purchasing a Chateaubriand can be done through various methods, including online meat purveyors, local grocery stores with butchers, or buying directly from a local butcher shop. Regardless of where you buy it, the cut is costly, with prices ranging from \$90 to \$122 per pound. To achieve the best quality, make sure to bring your meat to room temperature, pat it dry before cooking, and season properly after pan-searing and roasting in the oven. Chateaubriand perfection starts with seasoning your meat with salt and pepper to the right balance. Next, make sure not to overcook it - nothing's worse than a dry Chateaubriand. Traditionally, this dish is served medium rare, which means an internal temperature of 125-135°F (please note that FDA guidelines recommend at least 145°F for safety). After cooking, let the meat rest for at least 15 minutes to ensure maximum tenderness. You can also add some flair with barding - wrapping it in bacon or fat before roasting - or stuffing it with ingredients like mushrooms and bacon. To verify doneness, use a thermometer. Chateaubriand is often served sliced on a wooden cutting board or platter for two, accompanied by a rich sauce like Béarnaise, red wine reduction, peppercorn, mushroom, Dijon mustard, or horseradish. Each sauce brings its unique character to the dish. On the side, you can enjoy roasted potatoes and grilled or sautéed veggies, but avoid over-complicated dishes that might overpower the meat. The classic Tourmedos Rossini dish is a decadent combination of pan-seared filet mignon, seared foie gras, toasted bread, Madeira sauce, and black truffles - named after Italian composer Gioachino Rossini. Legend has it that Rossini was inspired to create this dish after tasting Chateaubriand's namesake dish in 1822. When enjoying a Tourmedos Rossini, remember to pair it with an authentic wine selection, as the perfect pairing is just as important as the dish itself. Choosing other red meats is to pair it with red wine, and selecting a French wine is ideal, especially considering the sauce type - a Burgundy (Pinot Noir) would be lighter, while a Bordeaux (Cabernet or Merlot) would be more robust and tannic. For non-French options, Cabernet Sauvignon, Malbec, Shiraz, Red Zinfandel, or Meritage are good choices. It's best to avoid overly tannic wines like Chianti or Italian Nebbiolo as they might overpower the sauce and meat. White wine is not recommended when paired with beef but dry white options such as New Zealand Sauvignon Blanc, Spanish Albariño, or Argentinean Torrontés are suitable alternatives for those who can't tolerate red wine.

Where is chateaubriand on a cow. Chateaubriand history. Chateaubriand part. Chateaubriand region. Where is chateaubriand cut from. Where is chateaubriand buried. How big is chateaubriand. Where is chateaubriant.