

# The secret behind the piece of meat for 15 years is still sold for 73 million, booking a year to enjoy

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The most expensive piece of beef in the world costs 3,200 USD (73 million VND equivalent). At first glance it looks no different from a regular beef-steak, when cut it will add a strong scent of seeds and mushrooms but you will have to wait for 15 years to enjoy it.

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This method of preserving meat is called "hibernation" or "dry-aged beef" to help beef taste more bold and unforgettable, like wine brewing.



After the operation, the beef will be treated according to strict standards to create an organic protective layer to help prevent bacteria from causing decay. After that, the meat is hung upside down in low conditions or completely isolated moisture. The longer the tempering time is, the higher the value of meat.

You can enjoy hibernation meat for 3-6 months at 5-star restaurants, a little more advanced for a few years. Particularly meat for up to 15 years is the exclusive product of the Polmard family, a small farm in southern France.