Beurre d'Isigny



BUTTER
COW'S
MILK

YEAR OF LABELLING
1986

KEY FIGURES

436
Milk producers

2
Production plants|

6700
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.isigny-aop.com

The area covered by the Isigny PDO is in Normandy. The fertile soil of the Normandy countryside is responsible for the rich grass found there. The milk used to make Isigny butter comes exclusively from the select area around Isigny-sur-Mer and is collected in 175 communes from Le Cotentin and Le Bessin. At least 30% of the milk used to make the butter is produced by Normande cows who have been allowed to graze for a minimum of 7 months per year, starting from the moment that weather permits it. The five rivers that meander through the surrounding marshland and the accompanying spray add a unique quality to meadows. The grass is rich in carotene, giving the PDO Isigny butter its legendary golden buttercup colour. The PDO Isigny butter is made from PDO Isigny cream. PDO Isigny butter is 100 % natural, containing at least 82 % fat for soft butter and 80% fat for half-salted butter, along with water, proteins and mineral salts. Just like the cream with which it is made, it contains no colouring preservatives or artificial flavouring. It is consistent and remains stable during cooking, which is why it is highly sought after by the best chefs. Its smooth texture and suppleness make it perfect for pastry-making.

Appearance

Golden buttercup colour

Texture

Its texture melts in the mouth and it is also suitable for use in pastry making and stays stable during cooking

Taste

Light notes of hazelnut