Camembert de Normandie



Legend has that, during the French revolution in the little village of Camembert in the department of Orne, Marie Harel developed the product that went on to become the most famous of French cheeses. Made from partly skimmed raw milk, Camembert de Normandie is a soft cheese with a bloomy rind, mainly white but sometimes tinged with red. The curd is hand-scooped with a ladle into a mould, with this action repeated five times, each scoop 40 minutes apart. It is ripe in the middle and has a clear aroma of milk and undergrowth.

CHEESER COW'S MILK

YEAR OF LABELLING 1983

KEY FIGURES

461
Milk producers

4
Farmhouse producers

13
Production plants

6070
Tons marketed in 2020

SITE WEB DE L'APPELLATION :
www.routedesfromagesdenormandie.fr

Cutting

Cut wedges outwards from the middle of the cheese.

Breads

Brioche bread, country bread, bread with apple confits and nuts, traditional baguette.

Food pairings

Alcohol abuse is harmful to your hea
Drink in moderation.

White wines: Sauternes, Chardonna
Red wines: Château Neuf du Pape, F
Chinon, Beaujolais, Saint-Estèphe, C
Gevrey-Chambertin, Gigondas
Spirits: Local PDO cider from the Pa
cider), Champagne, Pommeau de N
Saison, Wheat ale

Appearance

Shape: straight sides, flat and parallel faces, clear ends
Rind: slightly undulating, white and thin mould, slight red hue, thin rind

Texture

Has small holes ("eyes"), creamy yellow colour in ripe part, paste is yielding, non-sticky, creamy and soft

Smell

There can be milky or barnyard notes, depending on the makers.

Taste

Clear and even, milky (butter and cream), barnyard/rearing bed, powerful ripe middle, undergrowth (mushroom) slightly salty, fruity, animal.