Livarot



Made in the heart of the Pays d'Auge, Livarot is a soft cheese with a washed rind, sandy to touch and yellowish-orange in colour. This Normandy cheese has a strong smell and powerful taste that evokes smoked meat, with animal notes after prolonged ripening. It is nicknamed "The Colonel" because of the five grassy strips that surround it, which were originally intended to stop it from sagging during ageing. These strips are made with reedmace reaped in wetlands before being gathered in bundles and left to dry. The cheese is made from Normande cow's milk and is ideally paired with red wine or an abbey beer (in moderation).

CHEESER
COW'S
MILK

YEAR OF LABELLING
1975

KEY FIGURES

85
Milk producers

2
Farmhouse producers

4
Production plants

2
Maturing plants

734
Tons marketed in 2020

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

Cutting

Use a sharp knife to cut outwards from the middle of the cheese, taking care to keep the edge intact.

Breads

Cumin bread, Rye bread, Sourdough bread, Buckwheat bread, Traditional baguette tradition.

Food pairings

Alcohol abuse is harmful to your
Drink in moderation.

Beer: amber or abbey, English Pa
White wines: White Montlouis m
Tokay, Vouvray, Coteau-du-Layor
Red wines: Pauillac, Pomerol, Por
Montlouis
Spirits: Rosé Champagne, Calvad
de Normandie

Appearance

Cylindrical cheese with straw yellow-reddish washed rind, ripened and wrapped with three to five reedmace rings.

Texture

Slightly sticky rind, smooth paste. Has small holes (eyes). Uniform yellow colour in ripe part. Yielding, smooth, creamy and springy texture.

Smell

Powerful, lingering aromas. It features animal that evoke the barnyard or fruity and floral notes that bring to mind hay and meadows.

Taste

Livarot is distinguished by a clear flavour with straw and hay floral taste, with ripening lending animal and smoked tastes.