

Livarot



CHEESE
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'APPELATION :
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 health. Drink in moderation.

Beer: amber or abbey, English Pale Ale
White wines: White Montlouis and
Tokay, Vouvray, Coteau-du-Layon
Red wines: Pauillac, Pomerol, Pomerol
Montlouis
Spirits: Rosé Champagne, Calvados
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 notes 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.