

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 reedgrass 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

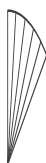
Tons marketed in 2020

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.



Appearance



Texture



Smell



Taste



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Alco
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Beer
Whit
Toka
Red
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de N

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

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

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

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