Neufchâtel

Neufchâtel is a cow's milk cheese that has held a Protected Designation of Origin since 1969. Made in the Pays de Bray, Neufchâtel is the oldest Normandy cheese. According to legend, young girls used to give it to English soldiers Neufchâtel in the shape of hearts to show their love for them during the Hundred Years' War.

With its soft paste and bloomy rind, it can be made in an array of shapes – heart, square, cylinder or brick.

This cheese is cherished particularly for its farmhouse production, its slightly fluffy-looking rind and its paste a touch salty as well as creamy, with a nice milky taste. Neufchâtel goes splendidly with a Poiré Domfront or, for very ripened Neufchâtel, a red wine.

CHEESER
COW'S MILK

YEAR OF LABELLING
1969

KEY FIGURES

42
Milk producers

16
Farmhouse producers
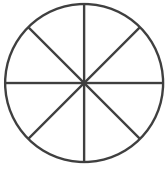
21
Production plants

1576
Tons marketed in 2020

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

Cutting

Cut outwards from the middle, as with Camembert. This ensures the rind and paste is shared equally among the people tucking into it!

Breads

Traditional baguette, dried fruit bread, brioche.

Food pairings

Alcohol abuse is harmful to your health.
Drink in moderation.

Beer: Farmhouse ale, Berliner weisse, Saison, Ale blande, Summer ale
Red wines: Beaujolais, Côtes-du-Rhône, Graves, Saumur, Chinon, Anjou, Bourgueil
Spirits: Poiré Domfront, cider

Appearance

Heart, square, brick or cylinder
Straight sides, flat and parallel faces
Clear ends
Rind: thin skin and white, smooth and dense mould

Texture

Yielding and firm
Non-sticky, non-runny
Creamy, smooth, meltingly soft

Smell

Fresh milky aromas.

Taste

Milky (butter and cream)
Clear, soft and balanced
Slightly salty