

# Pont-l'Évêque



First made by monks, Pont-l'Évêque is a soft cheese with a washed or brushed rind on which a hint of flower emerges during ripening. Its whitish-orangey rind houses a supple, ivory-to-straw-yellow coloured paste with creamy and barnyard aromas. Its shape dates back to the 17th-century, when an effort was made to distinguish it from other cheese from Pays d'Auge, who all share a common ancestor in Angelot. It comes in 4 forms: the Grand Pont-l'Évêque, the Pont-l'Évêque, the Demi Pont-l'Évêque and the Petit Pont l'Évêque. It has held Protected Designation of Origin status since 1996.



CHEESER  
COW'S  
MILK



YEAR OF LABELLING  
1972

## KEY FIGURES

**358**

Milk producers

**6**

Farmhouse producers

**11**

Production plants (including 6 farms)

**2**

Maturing plants

**1941**

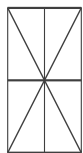
Tons marketed in 2020

SITE WEB DE L'APPELLATION :

[www.routedesfromagesdenormandie.fr](http://www.routedesfromagesdenormandie.fr)



## Cutting



Cut outwards from the middle in triangles to ensure the rind and paste is shared equally by everyone tucking into it!



## Breads

Seeded baguette  
Traditional baguette  
Black bread  
Brioche  
Country bread



## Food pairings

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

Beer: Double IPA, IPA, Stout

White wines: White meursault, Riesling

Red wines: Fronsac rouge, Gamay, Pinot noir, Pomerol, Saint-Emilion, Bourgueil, Volnay, Chardonnay

Spirits: Cidre Cotentin PDO (brut cider), Pommeau de Normandie, Rosé Champagne



## Appearance

Its shape is square or rectangular depending on the size, with abrupt ends and sharp corners. The colour of the rind ranges from whitish to reddish.



## Texture

Smooth, yielding texture.



## Smell

Aromas of fruit and undergrowth, depending on markers and ripening stage.



## Taste

The flavour is sweet, with varied, distinctive flavours of milk, butter, nuts or slightly smoked.