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'Evêque. 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

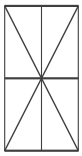
11
Production plants (including 6 farms)

2
|Maturing plants

1941
Tons marketed in 2020

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

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, Pomer
Saint-Emilion, Bourgueil, Volnay, Chardonnay
Spirits: Cidre Cotentin PDO (brut cider), Pommeau d
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.