

# Camembert de Normandie



Legend has that, during the French revolution in the little village of Camembert in the department of Orne, Marie Harel developed the product that went on to become the most famous of French cheeses. Made from partly skimmed raw milk, Camembert de Normandie is a soft cheese with a bloomy rind, mainly white but sometimes tinged with red. The curd is hand-scooped with a ladle into a mould, with this action repeated five times, each scoop 40 minutes apart. It is ripe in the middle and has a clear aroma of milk and undergrowth.



CHEESER  
COW'S MILK



YEAR OF LABELLING  
1983

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## KEY FIGURES

**461**

Milk producers

**4**

Farmhouse producers

**13**

Production plants

**6070**

Tons marketed in 2020

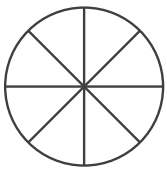
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SITE WEB DE L'APPELLATION :

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



Cutting



Cut wedges outwards from the middle of the cheese.



## Breads

Brioche bread, country bread, bread with apple confits and nuts, traditional baguette.



## Food pairings

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

White wines: Sauternes, Chardonnay, Meursault

Red wines: Château Neuf du Pape, Pinot noir d'Alsace,  
Chinon, Beaujolais, Saint-Estèphe, Côte du Rhône, Gamay,  
Gevrey-Chambertin, Gigondas

Spirits: Local PDO cider from the Pays d'Auge (demi-sec  
cider), Champagne, Pommeau de Normandie, Beer: Saison,  
Wheat ale



### Appearance

Shape: straight sides, flat  
and parallel faces, clear  
ends  
Rind: slightly undulating,  
white and thin mould,  
slight red hue, thin rind



### Texture

Has small holes ("eyes"),  
creamy yellow colour in  
ripe part, paste is yielding,  
non-sticky, creamy and soft



### Smell

There can be milky or  
barnyard notes, depending  
on the makers.



### Taste

Clear and even, milky  
(butter and cream),  
barnyard/rearing bed,  
powerful ripe middle,  
undergrowth (mushroom)  
slightly salty, fruity, animal.