

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.



CHEESE
COW'S
MILK



YEAR OF LABELLING
1983

KEY FIGURES

461

Milk producers

4

Farmhouse producers

13

Production plants

6070

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

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
Red wines: Château Neuf du Pape, Cabernet Sauvignon, Chinon, Beaujolais, Saint-Estèphe, Cuvée 45, Gevrey-Chambertin, Gigondas
Spirits: Local PDO cider from the Pays de Normandie (Norman cider), Champagne, Pommeau de Normandie, 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.