

Crème d'Isigny



The area covered by the Isigny PDO is in Normandy. The fertile soil of the Normandy countryside is responsible for the rich grass found there. The milk used to make Crème d'Isigny comes exclusively from a small zone around Isigny-sur-Mer comprising 175 communes from Cotentin to Bessin. At least 30% of the milk comes from Normandy cows that have been out to graze for at least 7 months of the year, starting from as soon as the weather permits it. The five rivers that meander through the surrounding marshland and the accompanying spray add a unique quality to meadows. The grass is rich in carotene, giving PDO Crème d'Isigny a very distinctive ivory colour. The slow old-style maturing is an important and delicate stage of production that enables PDO Crème d'Isigny to develop a special aromatic range. It contains at least 35% fat that comes solely from the milk, with no artificial additives, colouring, preservative or flavouring. The maturing process gives the cream its creamy texture and a full-bodied flavour and lightly acidic taste.



Food pairings

Can be used both warm and cold and is perfect for coating. It is a tremendous addition to sweet or savoury dishes (tarte tatin, strawberry and cream, mussels in cream, etc.)



CREAM
COW'S
MILK



YEAR OF LABELLING
1986

KEY FIGURES

436

Milk producers

2

Production plants

75000

Tons marketed in 2020

SITE WEB DE L'APPELLATION :

www.isigny-aop.com



Appearance

The colour of PDO Crème de Bresse ranges from off-white to ivory.

Texture

PDO Crème de Bresse is bright and smooth with few or no visible bubbles.

Taste

Semi-thick Crème de Bresse has a gloopy texture, slightly acidic taste and notes of cooked milk, sweet biscuit and vanilla. Thick Crème de Bresse is characterised by sharp acidity and a full-bodied intense flavour and scent, with prominent “fresh” notes and butter and milky flavours (fresh milk, raw milk, etc.).