



Manufacturing

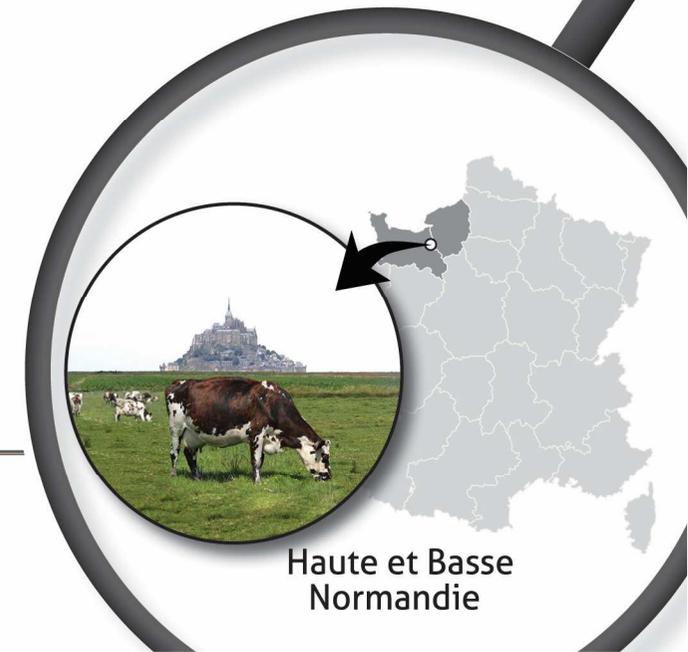
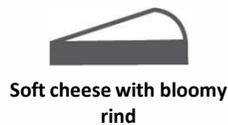
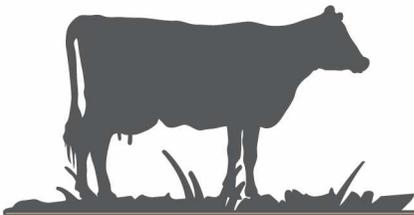
The Camembert with Calvados comes from Normandy's best soils. We brush off the bloomy cheese's crust. Afterwards we dive the camembert in Calvados, then we put it in breadcrumbs which will get soaked in Calvados.

This original cheese is made in our cellar. This Camembert with Calvados will bring on your cheese board the marriage between two specialities from Normandy in only one cheese.

History...

Every area likes to develop its own characteristics, particularly in mixing cheese with some other regional products.

This cheese matured with Calvados, a pure Normandy bocage product, maintains the tradition.



Haute et Basse Normandie