



Manufacturing

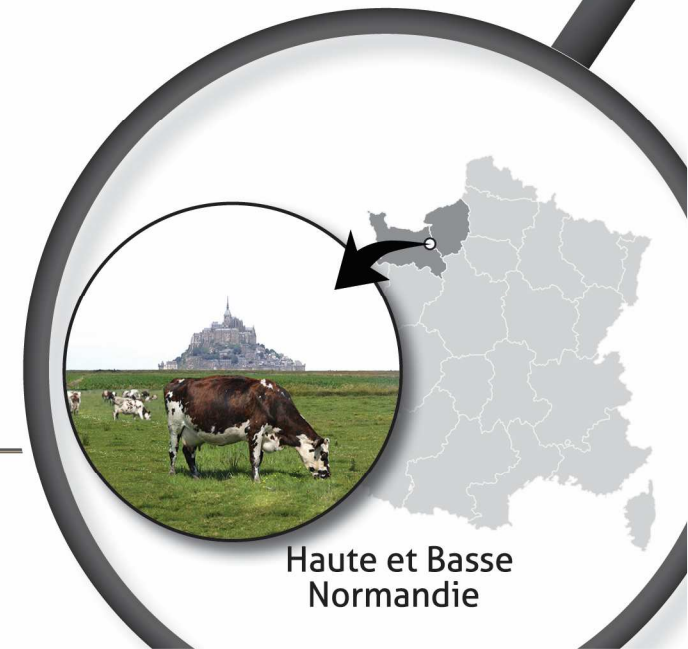
The Camembert stuffed with Bleu d'Auvergne is a small size cheese. It just needs 10 days in order to be matured.

The Camembert is cut in two across the width, in order to spread a perfect blend- jealously kept secret- with Bleu d'Auvergne, before being closed and tasted. The Camembert au Bleu d'Auvergne will offer you a perfect marriage between two marvellous French cheeses.

History...

After trying many times we found a new recipe: the Camembert with Bleu d'Auvergne.

It wasn't easy to find a mixture which combined a small size Camembert and a powerful cheese.



Haute et Basse Normandie