



Manufacturing

Normandy Camembert belongs to the family of cheeses with a soft and bloomy rind. It is produced with raw milk from Normandy cows, who pasture more than six months of the year in the specific area defined by the A.O.P standard.

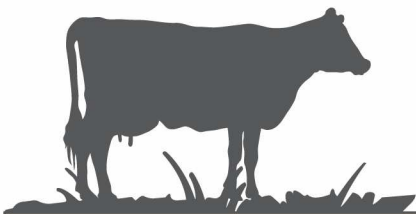
The cheese is made from separated curd mould ladled into five successive layers (with a rest period between each layer) and drained of liquid.

Its bloomy rind and fine white colour can be strewn with little brown marks according to the length of maturation. After maturing a fortnight, the Camembert de Normandie is wrapped in paper and traditionally boxed conforming to the A.O.P regulations, in order to let the cheese breathe. In these days of maturation the cheese develops its smooth unctuous qualities and wonderful aroma. Today, Camembert is an outstanding example of the French "terroir" not only for the people of France but elsewhere.

History...

Camembert derives its name from the village of Camembert situated 19 miles to the south of Lisieux in the department of the Orne (61). According to legend the cheese has its origins in the 18th century in the Pays d'Auge.

The legend states it was the labour of Abbot Bonvoust, a rebel priest from Brie and Marie Harel who hid him in her farm during the revolution. Today, however, we can assert that its descendants have contributed to the development of a new cheese in the 19th century.



More than a century later Normandy Camembert wears the stamp A.O.P proudly, guaranteeing a respect for French traditions and its indefinable terroir.



Haute et Basse Normandie