

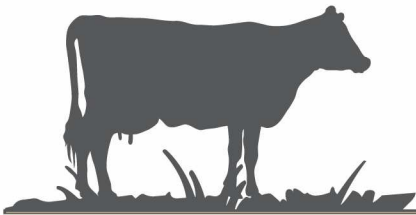
Manufacturing

The Domaine de la Pierrette belongs to the Camembert family. It is made from raw milk produced by Normandy breed cattle that graze during more than 6 months per year. It is made out of a slightly divided curd, moulded with a ladle in 5 successive layers (with resting time between each layer) and drained. Its thin and bloomy white rind may reveal some small brown spots depending on its maturing stage. After a ripening time of 2 weeks, the Domaine de Pierrette is wrapped in its paper and box so that it can breathe. During the maturing time the Domaine de Pierrette becomes more creamy and gains stronger aromas.

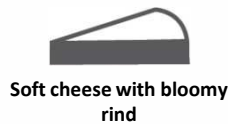


History...

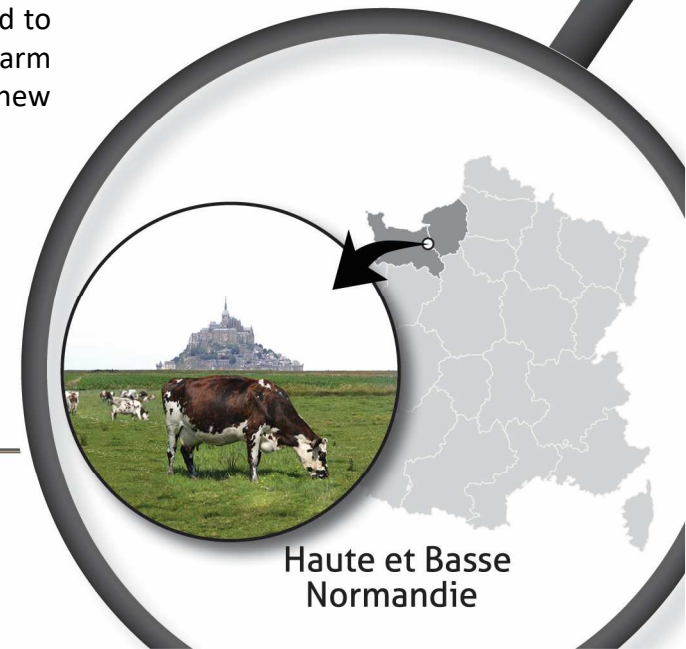
The Camembert owes its name to the village of Camembert, located 30km south of Lisieux, in the Orne county (61). The legend says Camembert was born at the end of the XVIIIth century in the south of the Auge region. It was said to have been invented by a non-juring priest from Brie, preast Bonvoust, and Marie Havel who hid him in her farm during the french Revolution. However, people now assure that his descendants contributed to the creation of a new cheese in the XIXth century.



20%



Pouillac
Pommerol



Haute et Basse
Normandie