

Pont-l'Évêque



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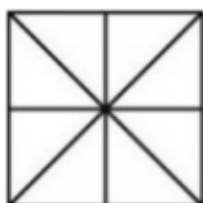


Production area

Technological family: soft cheeses with washed rinds

Type: cow's milk cheese

Cutting tips:



Description

Pont-l'Évêque originates from a monastery. It is a soft cheese with a washed or brushed rind, which grows a light orange bloom during ripening. The golden-yellow to orange rind hides a supple body with aromas of cream and the stable. It was given its square shape during the 17th shape to set it apart from other Pays d'Auge cheeses, all of which were developed from Angelot.

What should I drink with it? A Poiré de Domfront AOC perry, a Chardonnay or a Japanese green tea.

Format:

Pont-l'Évêque (105-115mm square)

Grand Pont-l'Évêque (190-210mm square)

Petit Pont-l'Évêque (90-95mm square)

Rectangular Demi Pont-l'Évêque (110mm by 55mm)

Weight: Pont-l'Évêque (350-400g), Grand Pont-l'Évêque (1,200g minimum), Petit Pont-l'Évêque (220g) and Demi Pont-l'Évêque (180g).

What's special about the production method?

Organoleptic characteristics:

Appearance: although the orangey rind is washed, it is covered in a fine white down. The ripening racks leave visible stripes on the rind. The smooth, shiny body is creamy yellow with small holes. The cheese may be slightly chalky in the centre.

Texture: the body is very supple. The centre is slightly firmer.

Aroma: the rind gives off a discernible aroma of stables and hay, while the body smells of hot milk. When the cheese is very ripe the smell becomes more sulphurous.

Flavour: the taste is generous and lasting, with a lactic animal flavour and notes of hazelnut. Overall, this is an honest, generous cheese.

Website: www.fromage-normandie.com

Livarot