

Beurre and Crème d'Isigny



PDO since 1986



Production area

Type: Cow's milk

Description

The Isigny guarantee of origin area follows the line of Veys Bay. The region is ideally located close to the sea, with five rivers flowing through it. It offers very rich grazing land, from which the cows produce the milk that give Beurre and Crème d'Isigny their unrivalled flavour and creaminess. Beurre d'Isigny is made from cream which has been left to ripen for 12 hours. It is known for its natural buttercup yellow colour and delicious hazelnut flavour. Crème d'Isigny is delicious as crème fraîche and is of course the vital ingredient in the cuisine of Normandy.

Format: Varies according to how it is packed (see weight).

Weight: Butter: 10g-10kg packs (depending on the format)

Cream: 10cl to 3.5l pots and 5-10kg buckets.

What's special about the production method?

The Isigny region is known for its green pastures and its dairy cows. It enjoys a very favoured location, where it soaks up the iodine-laden spray from the English Channel. Cream is made from top-quality local milk, collected solely from cows grazing within a designated area (a total of 193 towns and villages, of which 110 are in Cotentin and 83 in Bessin). This milk, with its unique nutritional profile, is what makes Crème d'Isigny special.

Organoleptic characteristics:

Butter

Appearance: a buttercup-yellow colour.

Texture: thick and homogeneous.

Flavour: natural perfumed with a hint of iodine.

Cream

Appearance: an attractive ivory hue.

Texture: delicate, round in the mouth.

Flavour: a slight taste of hazelnuts.

Website: www.isigny-aop.com