

## Camembert de Normandie



PDO since 1983



Production area

**Technological family:** soft cheeses with bloomy rinds

**Type:** cow's milk cheese

**Cutting tips:**



### Description

Legend tells that, during the French Revolution, in the small village of Camembert in the Orne *département*, Marie Harel perfected what was to become France's most famous cheese. Camembert de Normandie is made with partially skimmed raw cow's milk. It is a soft cheese with a bloomy rind, sometimes with tinges of red. It is moulded with a ladle in five successive stages, each 40 minutes apart. When fully ripe, it has a powerful scent of milk and undergrowth.

**What should I drink with it?** A Normandie AOC cider, a white wine from Alsace or a dry Champagne.

**Format:** diameter 11 cm, thickness 3 cm.

**Weight:** 250g minimum

**What's special about the production method?**

**Organoleptic characteristics:**

**Appearance:** a thin, downy rind with streaks and dents. When the cheese has aged for a long time, an orangy red colour may develop. The body of the cheese is a shiny, creamy yellow under the rind. The centre can be white and chalky if the cheese is not fully ripe. The body has small holes in it, formed during fermentation.

**Texture:** very supple, creamy under the rind and firmer in the centre.

**Aroma:** when young, the rind smells of button mushrooms and undergrowth. Over time, the smell becomes stronger and more countrified, reminiscent of a stable. The body has a definite raw milk scent.

**Flavour:** the cheese is slightly salty. The flavour of raw milk is followed by animal notes and a taste of undergrowth which last in the mouth to give a warmth.

**Website:** [www.fromage-normandie.com](http://www.fromage-normandie.com)