



## Cheese Tradition and Timeless Flavors



It all began in 1910 with Eugène Graindorge who turned the milk produced on his farm into Livarot Cheeses. From cheese maker he became a specialist in the affinage and caring for the cheeses produced by his neighbors. He built cellars in the town of Livarot in 1927.

In the 50's, his son, Bernard Graindorge, brought their cheeses to the Parisian tables where they encountered a huge success. From then on the company developed rapidly. In 1980, Thierry Graindorge had new cellars built and undertook a modernization program which entirely respected all the basic rules of the cheese making that were established at the outset by E. Graindorge. Today, E. GRAINDORGE is the market leader for the Pont-l'Évêque and Livarot. This success was built on the passion of Eugène Graindorge and is shared by all today.

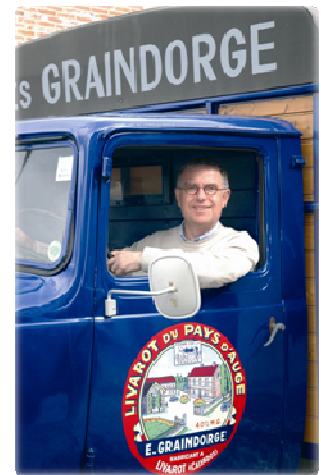
### The "Pays d'Auge" terroir in the Heart of Normandy

Pont-l'Évêque and Livarot come from one of the most famous milk producing regions of France: the heart of Normandy, the "Pays d'Auge", a land of traditions. The climate is mild and humid, the grass tender and lush, the valley and woodlands are restful. Normandy cows produce a milk which is recognized as one of the richest in France for its fat content, minerals, proteins and vitamins. Graindorge is the only cheese maker in the town of Livarot. The precious raw milk is collected in a strictly defined DOP area of 15.5 miles around the village of Livarot. *"Thanks to the soil blessed by the Gods, the conditions are perfect for a cheese maker to fully indulge his passion."* E. Graindorge

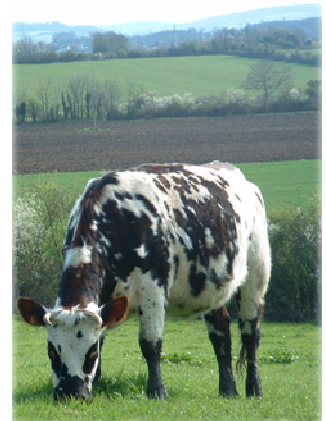
### Striving for Perfection

In the art of cheese making, every detail is significant and at E. GRAINDORGE cheese dairy everyone is aware of this. In addition to the quality of the milk, the traditional methods are implemented - working the curd, salting and drying it, washing the rind of the Livarot or brushing the rind of Pont-l'Évêque, tying the Livarot by hand one by one. Quality control of each individual cheese carried out by the cellar managers.

French connoisseurs know that the best cheeses of Normandy are born from E. GRAINDORGE's commitment to perfection.



Thierry Graindorge



Normandy cow



Tying the Livarot by hand



## NEW STICKER FOR CUT TO ORDER CHEESES

2.2# CAMEMBERT AU CALVADOS ~ 3.3# LIVAROT ~ 3.3# PONT L'ÉVÊQUE



### Camembert au Calvados (kam-um-BARE O KAL-vah-dohs)

Camembert is an icon of the French gastronomy and the world's most famous cheese. It originated in the Pays d'Auge. This camembert is flavored with Calvados and has a characteristic moldy rind and a light yellow paste. The aroma is clean and the creamy paste has delightful apple tones of the Normandy Terroir.

FDM 50% - Case 6 X 8.8 oz

**NEW PETIT : 6 X 5.3 OZ PER CASE**

**NEW GRAND ~CUT TO ORDER: 2 X 2.2 LBS. PER CASE**

**Wine Pairing:** Hard sparkling Cider, Riesling, young fruity reds such as Beaujolais or Pinot Noir.



### Livarot (LEE-vah-roh)

Monks created Livarot about 700 years ago. Livarot is named after a the market town where E. Graindorge dairy is located. Livarot can only be produced 12 miles around this town. Livarot is a washed rind cheese that used to be made by farmers with the leftover milk, once the cream had been sold and the fives strips encircled the cheese to hold the cheese that tend to run. It has a smooth and moist orange-brown rind which can become very dark and rustic looking. It has an assertive aroma and the taste is nutty with barnyard flavors and a salty lemon tang which bites the tongue.

FDM 40% - Three sizes: 6 x 8.8 oz and 1 lb per case or 2 x 3.3 lbs **cut to order** per case

**Wine Pairing:** Hard sparkling Cider, Calvados, Gewürztraminer



### PONT L'ÉVÊQUE (PAWHN LAY-VECK)

Pont l'Évêque originated in an abbey in 1230 and is named after the village of Pont l'Évêque. To achieve the authentic taste and texture, the cheese must be regularly washed, brushed and turned. The rind is beige to reddish-gold with crosshatch-impressions. This generous cheese has a characteristic nutty flavor and beefiness somewhere between Camembert and Livarot. The aroma of the cheese is likened to moldy cellars, barnyards and bacon. The ivory paste tastes deliciously mild and sweet, with grassy tones and shortbread cookie notes with a robust tang on the finish.

FDM 45% - Four sizes: 6 x 6.3 oz., 7.7 oz. and 12.7 oz. per case or 2x 3.5 lbs. **cut to order** per case

**Wine Pairing:** Red Bordeaux (Pomerol), Cahors (Malbec), Hard sparkling Cider or Beer.



### French Neufchâtel (noo-shuh-TELL)

Neufchâtel is the oldest Normandy cheese. This cheese bears the name of a large market town of the "Pays de Bray" in upper Normandy. The Heart shaped is called **Coeur de Bray** (heart of Bray) : the legend goes that farm girls created it to show their love. Covered with a white bloomy rind, the paste has a grainy texture with an aroma of mushrooms. The flavor is dominated by a distinct salty taste that is an integral part of its character. Neufchâtel is enjoyable at many stages of maturation as its flavor evolves from delicate and herbal to strong and fruity.

FDM 45% - Case 6 X 7 oz.

**Wine Pairing:** Saint Emilion, Riesling, Chardonnay, Viognier, Gewürztraminer

Mini 1oz. Also available



### Grain d'Orge au Calvados (GRUN d'OHRJ O KAL-vah-dohs)

This cheese is very similar to its cousin Livarot. This one has a rind that is washed with Calvados and is not as pungent. However the cheese will grow stronger with age. The flavor is delightfully fruity and milky with a hint of mushrooms and apple. What ties it all together is a pronounced meaty flavor.

FDM 40% - Case 6 x 8.8 oz

**Wine Pairing:** hearty red wines such as burgundy, côtes du Rhône