



LE CONQUÉRANT CAMEMBERT

Selected by Will Studd

Origin

Normandy, France

Milk Source

Cow

Type

Soft surface mould ripened

Form

Petit Camembert 150g/5.3oz

Camembert 250g/8.8oz

Grand Camembert 1kg/2.2lb

Pairing

Dry Cider, Pinot noir, Merlot

Food Pairing

Apple, baguette, can be baked

Characteristics

Le Conquerant is a close cousin of Camembert de Normandie and its strong aromatic hints of wet straw, brassica and apples are a reminder of why the authentic cheese has become a proud symbol of French cheese making skills.

Handmade for Will in the Pays d'Auge region of Normandy, its secret lies in the use of specially selected cultures, moulds, and yeasts, and of course rich Normandy milk. The traditional wooden poplar box and wax paper wrap create a microclimate that encourages the chalky heart of a young cheese to slowly break down over three to four weeks, eventually becoming deliciously soft and fudgy by the use by date.