

# Opening hours

|                        | Monday to Friday                 | Saturday                   | Sunday              |
|------------------------|----------------------------------|----------------------------|---------------------|
| 2nd Nov. to 31 March   | 10-12 am<br>2:30-5:30 pm         | 10am - 1 pm                |                     |
| 1st April to 30 June   | 9:30am-1 pm<br>2 - 5:30 pm       | 9:30am-1 pm<br>2 - 5:30 pm |                     |
| 1st July to 31 August  | 9:30 am<br>5:30 pm               | 9:30 am<br>5:30 pm         | 10:30 am<br>5:30 pm |
| 1st Sept. to 31 Octob. | 9:30am-1 pm<br>2 - 5:30 pm<br>pm | 9:30am-1 pm<br>2 - 5:30 pm |                     |

- Open all year long
- Tour only on booking for groups (from 20 people).
- \* Free for driver and escort
- Tour in french and english
- Written translation :



Cheese dairy E. Graindorge presents

# Le Village Fromager



# Rates for Groups

- Free collective tasting formula  
Visit + collective plates raw milk cheeses (Livrot, Pont-l'évêque, Camembert de Normandie et Neufchatel).
- Tasting formula 4€ / people \*  
Visit + individual plates of raw milk cheeses (Livrot, Pont-l'évêque, Camembert de Normandie et Neufchatel), bread and a glass of cider offered.



Means of payment : AMERICAN EXPRESS

# Practical advice

- Visit recommended in the morning (except on friday)
- Allow about 1h30 on the spot
- Last visit at 4:00pm
- Autobus parking
- Easy access for people with reduced mobility
- Shop : our produits needed to keep cool after purchase



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42 rue du Général Leclerc  
14 140 LIVAROT PAYS D'AUGE



# Discover these manufacturing steps Pont-L'Evêque and Livarot PDO from Normandy



Milk collection directly from the farm

1



Analyse from  
the laboratory

2

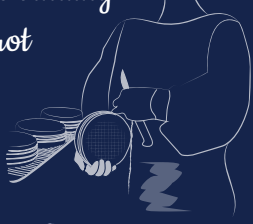


Production  
(moulding, salting...)

3

4 Ripening in cellars  
and sorting

5 Hand-made binding  
of the Livarot



6 Packaging



The Pays d'Auge is a land suitable for raising horses and Norman cows. Here the grass is rich and ideal for obtaining a quality milk. It's no coincidence the Livarot, the Pont-l'Évêque and the Camembert of Normandy were born here.



Created in 1910, the Fromagerie E. Graindorge welcomes you to the Cheese Village, whose typical architecture blends perfectly with the Pays d'Auge landscape.



## The tour

Discover the making of Livarot and Pont-l'Évêque PDO of Normandy. Each room immerses you in a different stages of the production of Norman cheeses, made with all the know-how of the Graindorge cheese-maker. Your visit is accompanied by videos and displays.



## The tasting

At the end of the visit, enjoy a tasting of our 4 PDO cheeses from Normandy, to discover all the aromas of our terroir.



## The shop

End your visit with a tour to our pleasant store where you will find a wide range of our E. Graindorge cheeses and local products from Normandy.