

Opening hours

	Monday to friday	Saturday	Sunday
2nd Nov. to 31 March	10-12 am 2:30-5:30 pm	10am - 1 pm	
1st April to 30 June	9:30am-1 pm 2 - 5:30 pm	9:30am-1 pm 2 - 5:30 pm	
1st July to 31 August	9:30 am 5:30 pm	9:30 am 5:30 pm	10:30 am 5:30 pm
1st Sept. to 31 Octob.	9:30am-1 pm 2 - 5:30 pm	9:30am-1 pm 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, subtitled in English and German
- Written translation :



Rates for Groups

- Free group tasting
Visit + collective plates raw milk cheeses (Livarot, Pont-l'Évêque, Camembert de Normandie et Neufchâtel).
- Individual tasting formula 4€ /people *
(only for groups of more than 20 people)
Visit + individual plates of raw milk cheeses (Livarot, Pont-l'Évêque, Camembert de Normandie et Neufchâtel), bread and a glass of cider offered.
- The individual plates option is available for groups of less than 20 people at a flat rate of €80.

Means of
payment :



Practical advice

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



Tel : 02 31 48 20 10

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



Cheese dairy E. Graindorge presents



Le Village Fromager



Discover these manufacturing steps Pont-L'Évêque 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. Its 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 Normandie. 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.



What's new ?

Rediscover the visit with our new explanatory videos and discover the brand new immersive room showing how our Camembert de Normandie PDO is made.



The tasting & The shop

At the end of your visit, enjoy a tasting of our 4 Normandy PDO cheeses, then finish with a visit to our pleasant shop, where you'll find a wide range of our E. Graindorge cheeses and local Normandy products.