

LE VILLAGE FROMAGER Fromagerie GRAINDORGE

42, Rue du Général Leclerc - 14140 LIVAROT

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visite@graindorge.fr / www.graindorge.fr



Opening hours :

	11/01 to 03/31	04/01 to 06/30	07/01 to 08/31	09/01 to 10/31
Monday to Friday	10:00-12:30 14:30-17:30	9:30-13:00 14:00-17:30	9:30 17:30	9:30-13:00 14:00-17:30
Saturday	10:00 - 13:00	9:30-13:00 14:00-17:30	9:30 17:30	9:30-13:00 14:00-17:30
Sunday			10:30 17:30	

- Open all year round.
- Booking for groups.
- Audio-guided in french subtitled in English
- Paper Resume :



Book online



Group Rates

• Free collectif cheese tasting

⇒ Visit + collectif raw milk cheese plates (Livarot, Pont l'Evêque, Camembert de Normandie et Neufchâtel)

• Individual cheese tasting at 3€30 per person*

⇒ Visit + individual raw milk cheese plates (A portion of Livarot, Pont l'Evêque, Camembert de Normandie et Neufchâtel and bread with a free glass of cider)

* Driver and guide are free
* Group of minimum 20 people

Practical Advice

- Visit recommended in the morning (but not Friday)
- Plan about **1 hour and a half** on site
- Last visit at 4:00 PM
- Bus parking
- Easy access for disabled
- Shop : our products need to be kept cool after purchase.



Le Village Fromager



E.GRAINDORGE's cheese factory visit LIVAROT

Maker and refiner since 3 generations

Discover our Normandy Controlled origin cheeses



Normandie's Gastronomy and inheritance

To talk about Normandy is to awaken your senses : the sound of the sea, the sight of blossoming apple trees and the taste of country produce.

The Pays d'Auge is a favourable county for horse and cow breeders.

Here the grass is rich and ideal to obtain quality milk.

It's no coincidence that Livarot, Pont l'Evêque and Camembert de Normandie were born here.

The Graindorge cheese factory



Set up in Livarot since 1910, the Graindorge cheese factory is an independent family business situated in the heart of the Pays d'Auge.

Three generations of cheese makers

have succeeded each other to bring us Livarot, Pont l'Evêque and Normand AOP cheeses.

Since May 2004 Le Village Fromager offers you the chance to visit the cheese factory : a unique concept where the visitor can discover all the different steps to cheese making thanks to a glass panelled walk through (films, audio guide, games and info boards).



Le Village Fromager.... On the road to a greedy visit

- Discover the cheese making world thanks to our walk through gallery.



Casting



Maturing cellar



Packaging

- An interactif 2 000 m² visit : films, audioguide, games and info boards.

- Finish up your visit with a AOP Normand cheese tasting.

