



SHARPHAM CAMEMBERT



THE BASICS

MAKE: Soft.

POST-MAKE: Mould-ripened.

INGREDIENTS: Cow's MILK, rennet, salt.

MATURED IN THE DAIRY: 5 weeks.

AGE: Can be matured up to 9 weeks old*

WEIGHTS, SIZES, CASES:

280g, D 10.9 cm x H 3cm, Case X5.

AVERAGE WEIGHT: 280g.

ORIGIN: Devon.

SPECIES: Cow 

MILK TREATMENT: Pasteurised.

RENNET: Vegetarian.

BREED: Jersey.

BARCODE: 5060963190113

STORAGE:*Soft cheeses ripen from the outside in and are packaged in a breathable wrap to allow for this. Please keep in mind that when stacking on shelves, do not stack the cheese on top of one another, as it needs air to flow around it.



THE FLAVOUR

Sharpham Camembert is a soft mould-ripened cheese with a smooth creamy body and slight grassy notes. It develops a complex earthiness with age

THE STORY

Developed by Greg and Peter to celebrate 40 years of cheese making at Sharpham, our Camembert combines Normand methods with South Devon terroir to create its own character. Sharpham Camembert is a moist, soft, creamy, surface-ripened cow's milk cheese, it is made in individual rounds which makes it perfect for baking. Camembert becomes creamy, oozing, and perfect for dipping when heated.

AWARDS

2025- Artisan Cheese Awards- Gold
2024- Taste of the West- Gold
2024- Artisan Cheese Awards- Gold
2023- Global Cheese Awards- Gold
2023- Devon County Show- Gold

PAIRS WITH

CHUTNEY: *Camembert : Sharpham Caramelised Fig & Sharpham Pinot Noir*

Chutney. The sweet honey notes of the caramelised fig and Sharpham Pinot Noir chutney pair well with the soft and creamy notes within the Camembert.

Camembert : Sharpham Bramley Apple & Hunts Wobbler Cider Chutney. The sweet fruity notes of the apple and cider chutney pair well with the soft and creamy notes within the Camembert.

DRINKS: Sharpham Camembert, is flexible with its pairings. It goes well with a fresh pressed apple juice, or try **Dart Valley Reserve**. This flavoured fruity English white wine pairs beautifully with a moist, soft, creamy, surface-ripened Jersey cow's milk cheese. This wine helps cut through the fatty notes and enhance the creamy grassy notes within the cheese.

RECIPIE IDEAS:

