

# LOCAL PRODUCTS



Antoine LEPELTIER  
11 route des Renardières  
14370 AIRAN

Tel : 02 31 78 17 70 - 06 10 32 81 94  
E-mail : [famillelepeltier@wanadoo.fr](mailto:famillelepeltier@wanadoo.fr)  
<http://www.fermedumoulinet.fr/>

## FERME DU MOULINET – AIRAN WOOL PRODUCER & LOCAL PRODUCTS

Based in the heart of Normandy's countryside, Ferme du Moulinet is your must stop-off in Calvados. Thanks to our merino and alpaca sheep, and our angora rabbits, we offer you the best quality natural wool... Discover an unique type of farm where environment respect and animal welfare are our main concerns. You will find in the shop : knitting wool, sweaters, scarves, hats... All these products are made with the farm's own merino, alpaca or angora wool...

Visits and shopping by appointments.

Ferme du Moulinet also offers local products : rabbits, chickens, ducks, guinea fowl, fresh eggs and many other Pays d'Auge products.

Jacques-Antoine MOTTE  
D 50  
14340 CAMBREMER

Tel - Fax : 02 31 63 00 50  
E-mail :  
[lamimarnel.motte@laposte.net](mailto:lamimarnel.motte@laposte.net)

## FERME DE LA MIMARNEL – CAMBREMER GOAT CHEESE

Ferme de la Mimarnel is located at Cambremer, Pays d'Auge, 30 km from Deauville. A famous farm, acclaimed for the quality of its homemade products. Jacques-Antoine attends local markets for more than 20 years (Lisieux, Caen...) as well as Cambremer's old market every Sundays in July & August. Opportunities to discover and taste all homemade cheeses.

For those who prefer to visit the farm, contact us on 02 31 63 00 50.

## LOCAL PRODUCTS

Claire & Franz GERL  
14340 LA ROQUE BAINARD

Tel : 02 31 63 08 90 - 06 32 21 06 82

**E-mail** : [claire.gerl@wanadoo.fr](mailto:claire.gerl@wanadoo.fr)

### FERME DE LA TRIGALE – LA ROQUE BAINARD GOAT CHEESE

Based at la Roque Baignard, on the cider route, Ferme de la Trigale welcomes you during your stay in Calvados.

Claire and Franz, goat breeders, will be delighted to share with you all secrets of goat farming.

Milking at 6pm.

Emilie JALABERT &  
Antoine HOUSSIAUX  
14370 MERY CORBON

Tel : 02 31 23 66 21 - 06 95 74 10 99

**E-mail** : [fermedespatis@orange.fr](mailto:fermedespatis@orange.fr)

**<http://fermedespatis-normandie.fr/>**

### FERME DES PATIS – MERY CORBON LOCAL PRODUCTS & MILK PRODUCTS

Ferme des Pâtis, based at Méry-Corbon, in Calvados, welcomes you for an afternoon at the farm.

The place has been awarded « educational farm » for the last 15 years and let youngsters and adults discover all assets of farming in 3 workshops :

- cow's life and milk transformation
- the farm and its environment
- water and discovery of the river

Specific activities proposed on Thursdays in July and August at 4.15pm.

Shop on site : milk jam, teurgoule, jelly, milk, cream, butter...

More information (openings hours of the shop, activities...), visit the website of the producer.

## LOCAL PRODUCTS

Chantal & Jacques ACHER  
73 Grande rue  
14290 ORBEC

Tel : 02 31 32 83 41  
Mob : 06 27 12 83 44

E-mail : [contact@biscuits-orbec.com](mailto:contact@biscuits-orbec.com)

[www.biscuits-orbec.com](http://www.biscuits-orbec.com)

### LES BISCUITS D'ORBEC – ORBEC BISCUIT/CHOCOLATE FACTORY

Travelling 20 kms south of Lisieux, you come across the village of Orbec and its old biscuit/chocolate factory. LES BISCUITS D'ORBEC was founded in 1880, and taken over by Mr Domer in 1929 who happened to work as a pastry, biscuit and chocolate cook. It owes its reputation to his mastery. Later, his daughters inherited the business and carried on the activity until 2011.

Moved by the family history, Chantal and Jean-Jacques Acher are now running the place. They make cakes such as lemon pies, shortbreads and fruit jellys according to traditionnal recipes inherited from Marguerite Domer.

In their shop, you can find a box of norman shortbread cakes made with organic flower and eggs, butter from Isigny (AOP label) and salt flower. They also make chocolate and meringues. Added to these various sweet delicacies, local cider and calvados are on sale.

Jean-Jacques is very happy to show you how he bakes « millefeuille » – on weekends and bank holidays.

New in 2016 : Having found old baking materials (moulds) and wanting to share anecdotes and recipes, Chantal and Jean-Jacques have launched a museum that you can also visit at the factory. They also run a teashop where you can sample their products.

Recommended by Le Routard, and Le Petit Futé. For further information, please visit their website.

## LOCAL PRODUCTS

Gérard SAMSON  
Chemin des Vignes - Grisy  
14170 ST PIERRE SUR DIVES

Tel : 02 31 40 71 82

**E-mail :**

gerard.samson979@orange.fr

**[www.arpents-du-soleil.com](http://www.arpents-du-soleil.com)**

### ARPENTS DU SOLEIL – GRISY VINEYARD

In the heart of Normandy, at Saint Pierre sur Dives, Gérard Samson, a passionate wine grower, welcomes you at Arpents du Soleil vineyard. An usual visit to discover all our local products.

To make the most of your visit at Arpents du Soleil, guided tours are organised, ended by free tasting at the storehouse. Every Thursdays at 2.30 pm (2hrs) from April to November, by booking.

Group guided tours by appointments.

All products offered by Gérard Samson were selected 9 times by Hachette des Vins wine guide ; his products are among the best french wines. Rare and dainty, they will surprise you. Arpents du Soleil akin to astonishing cuvees, all awarded "Pays de Calvados wine".

Shop on site.

More information (openings hours of the shop, guided tours...), visit the website of the producer.