

A FRENCH FAMILY CHEESE DAIRY



Vaubernier

Since 1912

A HISTORY OF FAMILY AND TRANSMISSION

Our cheese dairy has been established in the heart of the Mayenne countryside in **Martigné-sur-Mayenne since 1912**. A succession of several families has contributed to the making of the famous Bons Mayennais Camembert. Today, our cheese dairy is still **an independent family-run business**. The company is managed by Catherine Drezen, who represents **the 3rd generation** at the helm of the company.

ABOUT

210

MILK FARMERS



MILK
COLLECTED
WITHIN

40km

OF THE DAIRY



130

EMPLOYEES



A TRADITIONAL
RECIPE

1000000

CHEESES MADE PER DAY



MANUAL
TURNING OF
THE CHEESES





A RESPONSIBLE APPROACH



**TO BE
ECONOMICALLY
RESPONSIBLE**



**TO DEVELOP SAFE,
HEALTHY AND
QUALITY PRODUCTS**



**TO FORCE
RESPECTFUL HUMAN
RELATIONSHIPS**



**TO REDUCE OUR IMPACT
ON THE ENVIRONMENT**



BONS MAYENNAIS :

IN FRANCE AND SETTING OUT TO CONQUER THE WORLD

In France our cheeses can be found in all major retail chains. Since 2012 you can also find our products in the United States, Scandinavia, Poland, Australia and many other worldwide destinations.





OUR SPECIALITY?

Soft ripened cheeses.

A simple and controlled manufacturing process allows our cheeses to ripen naturally once they have been moulded and drained.

The result is a creamy texture when our cheeses mature.

For more information,
ask for our product information sheets!



Vaubernier

Since 1912

Find our full range of products
at fromagerievaubernier.com



Fromagerie Vaubernier, Le Bois Belleray, 53470 Martigné-sur-Mayenne, France