



Faisselle fermière

The faisselle is a cheese mold with multiple holes allowing the draining of the curd.

This product is a less interesting deal with wine when served as is.



CHARACTERISTICS

Paste	Fresh
Intensity	Mild
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Estrie
Details	Wotton
Producer	Fromagerie La Maison Grise
Fat	15%
Minimum Refinement	2 day(s)
Family	Fresh cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Cava, German Riesling

Beer



Blanche Douce

Other Pairing

Champagne, Lambrusco (Italian sparkling red wine)

SIMILAR PRODUCTS

- » Ricotta Bella Casara (en)
- » Petit suisse (en)