



## 1608 (Le)

Produced by Laiterie Charlevoix with milk from Canadian race cows, Le 1608 is a firm but melting cheese.

For more details on this cheese, we invite you to consult the French form.



### CHARACTERISTICS

Paste	Firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Charlevoix
Details	Baie-St-Paul
Producer	Laiterie Charlevoix
Fat	30%
Minimum Refinement	2-6 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



**Aromatic and mellow**  
Pinot gris, Sauvignon

#### Red Wine



**Aromatic and supple**  
Malbec, Merlot

#### Beer



**Rousse Amère**

#### Other Pairing

Light and sparkling cider

### SIMILAR PRODUCTS

» Cantonnier (en)