



Alfred Le Fermier

Alfred Le Fermier is a cheese that reflects the history and work of four generations of a Quebec family.

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



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Raw
Country	Canada (Québec)
Region	Estrie
Details	Compton
Producer	Fromagerie La Station
Fat	31%
Minimum Refinement	8 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Farm handicraft production
Particularities	Organic
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Pinot

Red Wine



Aromatic and robust
Gamay, Dolcetta

Beer



Blonde Douce
Blond Ale

SIMILAR PRODUCTS

- » Louis d'Or (en)
- » Gruyère Suisse «vieilli en grotte», A.O.P. (en)