



Brillat de Bourgogne

The Brillat de Bourgogne is a Brillat-Savarin specially selected for us by a cheese expert.

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



CHARACTERISTICS

Paste	Soft
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Bourgogne
Details	N/A
Producer	N/A
Fat	32%
Minimum Refinement	3 week(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Industrial production
Particularities	Enriched with cream
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow

Red Wine



Fruity and medium-bodied
Beaujolais

Beer



Noire Liqueureuse
Bitter, Triple

Other Pairing

Champagne, Sparkling wine, Ice cider

SIMILAR PRODUCTS

- » Nuage de Bourgogne (en)
- » Pierre Robert (en)