



Épicurien (L')

In Canada, L'Épicurien is one of the rare raw milk cheese aged within 60 days.

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



CHARACTERISTICS

Paste	Soft
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Raw
Country	Canada (Québec)
Region	Montérégie
Details	St-Jean-sur-Richelieu
Producer	Fromagerie Au Gré Des Champs
Fat	27%
Minimum Refinement	50 day(s)
Family	Washed rind soft cheese
Manufacturing Mode	Farm handicraft production
Particularities	Organic
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Chenin, Chardonnay

Red Wine



Fruity and medium-bodied
Chilean Merlot, Côteaux du Languedoc

Beer



Blonde Amère
Blond Abbey

SIMILAR PRODUCTS

- » Kénogami (en)
- » Reblochon de Savoie, A.O.P. (en)
- » Champlain (en)