



Langres, A.O.P.

Langres cavity is called the "fountain", you can pour brandy in and light the cheese. A sure hit with guests!

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



CHARACTERISTICS

Paste	Soft
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Thermized
Country	France
Region	Champagne-Ardenne
Details	N/A
Producer	N/A
Fat	24%
Minimum Refinement	2 week(s)
Family	Washed rind soft cheese
Manufacturing Mode	Handicraft production
Particularities	Ripened with alcohol
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and sweet

Chablis Premier Cru, Gewurztraminer, Meursault

Red Wine



Aromatic and supple

Brunello di Montalcino, Châteauneuf-du-Pape

Beer



Rousse Liqueureuse

Other Pairing

Marc de Champagne, Grappa

SIMILAR PRODUCTS

- » Époisses, A.O.C. (en)
- » Munster, A.O.C. et Munster Géromé, A.O.C. (en)
- » Maroilles à la bière, A.O.P. (en)