



Nuage de Bourgogne

With its creamy taste, the Nuage de Bourgogne is a nice alternative to butter.

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	40%
Minimum Refinement	4 week(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Industrial production
Particularities	Enriched with cream
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Delicate and light

Pinot gris, Tariquet, Vouvray

Red Wine



Fruity and light

Chambolle-Musigny, Margaux, Vosne-Romanée

Beer



Noire Liqueuse

Imperial Stout, Porter Baltique

Other Pairing

Champagne, Sparkling wine

SIMILAR PRODUCTS

- » Brillat de Bourgogne (en)
- » Saint-Honoré (en)
- » Riopelle de l'Isle (Le) (en)