



Pic Amour (en)

Pic Amour is a cheese coated with a blend of blueberries and cranberries that soaked in Le Sortilège, a whisky maple liqueur.

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



CHARACTERISTICS

Paste	Fresh
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Various Countries
Region	N/A
Details	Cheese produced in France, confection by La fromagerie Hamel
Producer	N/A
Fat	33%
Minimum Refinement	N/A
Family	Fresh cheese
Manufacturing Mode	N/A
Particularities	Enriched with cream
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Delicate and light
Sauvignon, Aligoté

Red Wine



Fruity and light
Gamay, Beaujolais

Beer



Blanche Ronde
White

Other Pairing

Ice Cider, Crémant de pommes, Sparkling wine, Champagne

SIMILAR PRODUCTS