



## Pouilly Saint-Pierre, A.O.P. (en)

Pouilly Saint-Pierre is nicknamed the Eiffel Tower because of its shape.

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



### CHARACTERISTICS

Paste	Soft
Intensity	Moderate
Milk Origin	Goat
Milk Treatment	Raw
Country	France @en
Region	Centre
Details	Many departments
Producer	N/A
Fat	22%
Minimum Refinement	2 week(s)
Family	Natural rind soft cheese
Manufacturing Mode	Farm production
Particularities	Private importation, by plane
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



#### Aromatic and mellow

Vins de la Vallée de la Loire, Reuilly, Quincy, Menetou-Salon, Sancerre, Sauvignon de Touraine

#### Red Wine



#### Aromatic and supple

Chinon, Côte-de-Nuits

#### Beer



#### Blanche Acidulée

White

### SIMILAR PRODUCTS

» Chabichou du Poitou, A.O.P. (en)