

Pouligny Saint-Pierre, A.O.P. (en)

Pouligny 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

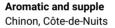
White Wine



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

Red Wine





Beer



Blanche Acidulée White

SIMILAR PRODUCTS

» Chabichou du Poitou, A.O.P. (en)