



Raclette à la bière

To complete our raclette cheeses selection in store, we aged a Quebec cheese with a beer.

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



CHARACTERISTICS

Paste	Semi-firm
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	N/A
Details	N/A
Producer	N/A
Fat	25%
Minimum Refinement	N/A
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	Ripened with alcohol
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and vibrant

Cabernet franc, Cabernet-Sauvignon, Merlot, Valpolicella

Red Wine



Aromatic and supple

Sauvignon, Sémillon

Beer



Ambrée Douce

SIMILAR PRODUCTS

- » Raclette québécoise (en)
- » Mamirolle à la bière (Le) (en)