



Stilton au porto

Aged with port for four to five weeks in our cave in Repentigny, the Stilton au porto is THE holidays' cheese.

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



CHARACTERISTICS

Paste	Blue
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	England
Region	Derbyshire, Leicestershire and Nottinghamshire
Details	Cheese produced in England, aged by La fromagerie Hamel
Producer	N/A
Fat	32%
Minimum Refinement	5 month(s)
Family	Blue cheese
Manufacturing Mode	N/A
Particularities	Ripened with alcohol
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and extra-sweet

Red Wine



Aromatic and supple
Haut-Médoc

Beer



Abbaye brune

Other Pairing

Ice cider, Port, Sauternes

SIMILAR PRODUCTS