



Bleu d'Élizabeth

By its just balance in salt and its taste, the Bleu d'Élizabeth is a blue which pleases.

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



CHARACTERISTICS


Paste	Blue
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Centre-du-Québec
Details	Ste-Élizabeth de Warwick
Producer	Fromagerie du Presbytère
Fat	28%
Minimum Refinement	60 day(s)
Family	Blue cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 Fruity and sweet

Red Wine

 Aromatic and supple
Haut Médoc

Beer

 Brune Fumée
Rauchbier

Other Pairing

Sauternes, Ice cider, Pomme de Glace

SIMILAR PRODUCTS

- » Bleu bénédictin (en)
- » Étoile bleue de Saint-Rémi (en)