



Brebiou

The Brebiou is a cheese with a melting paste, a velvety crust and delicate aromas.

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




CHARACTERISTICS


Paste	Soft
Intensity	Mild
Milk Origin	Ewe
Milk Treatment	Pasteurized
Country	France
Region	Aquitaine
Details	Département Pyrénées-Atlantiques
Producer	Bongrain SA
Fat	26%
Minimum Refinement	3 week(s)
Family	Natural rind soft cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Fruity and vibrant**
Sancerre, Crozes-Hermitage

Red Wine

 **Fruity and medium-bodied**
Côtes de Bourg, St-Chinian

Beer

 **Blanche Douce**
Cream Ale

SIMILAR PRODUCTS

- » Brebille (en)
- » Pérail (en)