

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

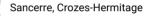
Paste	Soft
Intensity	Mild
Milk Origin	Ewe
Milk Treatment	Pasteurized
Country	France
Region	Aquitaine
Details	Département Pyrénées-Atlantiques
Producer	Bongrain SA
Fat	26%
Minimum Refinement	3 week(s)
Family	Natural rind soft cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect N/A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



PAIRING

White Wine

FRUITY AND



Fruity and vibrant

Red Wine



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

Beer



Blanche Douce Cream Ale

SIMILAR PRODUCTS

- » Brebille (en)
- » Pérail (en)