



Brie aux truffes

Containing truffles, edible "black diamonds", that brie distances itself from the others.

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



CHARACTERISTICS

Paste	Soft
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	N/A
Details	Département Meuse
Producer	Fromagerie Renard Gillard
Fat	26%
Minimum Refinement	6 week(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Viognier, Petit Chablis, Torrontés

Red Wine



Fruity and medium-bodied
Cabernet, Beaujolais, Barolo

Beer



Blanche Amère
Triple

SIMILAR PRODUCTS

» Brillat-Savarin aux truffes (en)