



Cendrillon (Le)

Sacred world champion at the World Cheese Awards in 2009, the Cendrillon was the first cheese from Quebec to receive such an honor.

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



CHARACTERISTICS

Paste	Soft
Intensity	Moderate
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Capitale-Nationale
Details	St-Raymond-de-Portneuf
Producer	Fromagerie Alexis de Portneuf
Fat	25%
Minimum Refinement	2 week(s)
Family	Natural rind soft cheese
Manufacturing Mode	Industrial production
Particularities	Ashy
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and vibrant
Mâcon, Quebec Vidal, Petit Chablis

Red Wine



Fruity and medium-bodied
Alsace Pinot noir, Minervois

Beer



Blonde Acidulée
Blond Abbey, Saison

Other Pairing

Rosé

SIMILAR PRODUCTS

- » Paillet de Chèvre (en)
- » Sainte-Maure (en)