



Cheddar Cows fumé (2 ans)

The Cheddar Cows fumé (2 ans) is naturally smoked with apple wood.

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



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Prince Edward Island)
Region	N/A
Details	Charlottetown
Producer	Cows Creamery
Fat	32%
Minimum Refinement	2 year(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	Smoked
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
New Zealand Chardonnay

Red Wine



Aromatic and supple
American or Australian Zinfandel

Beer



Rousse Tranchante
Rousse

SIMILAR PRODUCTS

- » Gouda fumé (en)
- » Raclette Brézain (en)
- » Calumet (Le) (en)