



Cheddar de l'Île-aux-Grues fort 1 an

The Cheddar de l'Île-aux-Grues is available in three stages of maturity: medium strong, strong and extra-strong.

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



CHARACTERISTICS

Paste	Firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Chaudière-Appalaches
Details	L'Isle-aux-Grues
Producer	Fromagerie Île-aux-Grues
Fat	31%
Minimum Refinement	1 year(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and vibrant
American Sauvignon

Red Wine



Fruity and medium-bodied
Côtes du Rhône, Côtes de Bourg

Beer



Ambrée Épicée

SIMILAR PRODUCTS

» Cheddar Cows fort (en)