



Chèvre à ma manière (Le)

The Chèvre à ma manière is a cheese with a short refining period which should be consumed soon after purchase.

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




CHARACTERISTICS


Paste	Soft
Intensity	Mild
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Centre-du-Québec
Details	N/A
Producer	Fromagerie L'Atelier
Fat	N/A%
Minimum Refinement	12 day(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Delicate and light**
Sancerre

Red Wine

 **Fruity and light**
Saumur, Valpolicella

Beer

 **Blonde Acidulée**
Saison, Blond Ale

SIMILAR PRODUCTS

» Cornebique (Le) (en)