



## Crottin de l'Atelier (Le)

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




### CHARACTERISTICS


Paste	Firm
Intensity	Moderate
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	N/A
Family	Bloomy rind soft cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine

 **Fruity and vibrant**  
Sancerre

#### Red Wine

 **Fruity and medium-bodied**  
Saumur, Valpolicella

#### Beer

 **Blanche Douce**  
White, Weissbier

### SIMILAR PRODUCTS

» Crottin d'antan (en)