



Emmentaler, A.O.P.

What distinguishes best the Emmentaler from the other cheeses is its holes.

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



CHARACTERISTICS

Paste	Firm
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Raw
Country	Swiss
Region	N/A
Details	N/A
Producer	N/A
Fat	31%
Minimum Refinement	4 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Industrial production
Particularities	Without lactose
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Delicate and light
Fendant du Valais, Savoie Wines

Red Wine



Fruity and medium-bodied
Minervois, Alsace Pinot

Beer



Blanche Douce
Weissbier

SIMILAR PRODUCTS

- » Maasdam (en)
- » Jarlsberg (en)
- » Suisse du Québec (en)