



Fin Renard (Le)

The Fin Renard is a lactose free cheese whose name is inspired by the famous La Fontaine's fable.

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



CHARACTERISTICS

Paste	Firm
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Chaudière-Appalaches
Details	St-Antoine-de-Tilly
Producer	Fromagerie Bergeron
Fat	28%
Minimum Refinement	2 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Industrial production
Particularities	Without animal rennet
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and vibrant
Riesling, Sylvaner, Petit Chablis

Red Wine



Fruity and medium-bodied
Bordeaux Supérieur

Beer



Blanche Ronde
White

SIMILAR PRODUCTS

- » Jarlsberg (en)
- » Fol épi (en)