



Fourme d'Ambert , A.O.P.

The Fourme d'Ambert is a beautiful blue for beginners, because it is a traditional blue with a slightly salty taste.

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




CHARACTERISTICS


Paste	Blue
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Auvergne and Rhône-Alpes
Details	Many Departments
Producer	N/A
Fat	27%
Minimum Refinement	2 month(s)
Family	Blue cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Fruity and sweet**
Tariquet

Red Wine

 **Aromatic and supple**
Cahors, Madiran

Beer

 **Noire Ronde**
Stout, Triple

Other Pairing

Pacherenc-du-Vil-Bilh

SIMILAR PRODUCTS

» Bleu Saint-Agur (en)