



Fromager d’Affinois

Ultrafiltration of milk provides to the Fromager d’Affinois a texture close to the one of a triple cream cheese.

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




CHARACTERISTICS


Paste	Soft
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Rhône-Alpes
Details	N/A
Producer	Fromagerie Guilloteau
Fat	30%
Minimum Refinement	2 week(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine

 **Fruity and vibrant**
Sancerre, Crozes-Hermitage

Red Wine

 **Fruity and medium-bodied**
Saumur

Beer

 **Fruitée Douce**
Fruits Ale

SIMILAR PRODUCTS

- » Brebiou (en)
- » Fromager d’Affinois de brebis (en)
- » Dauphin (en)