



Noord Hollander Sélection

This gourmet cheese aged four years has a deep flavor with hints of caramel and contains tiny crystals.

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



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	Netherlands
Region	Hollande Septentrionale
Details	N/A
Producer	Cheeseland
Fat	30%
Minimum Refinement	4 year(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and sweet

Gewurztraminer, American Sauvignon

Red Wine



Aromatic and supple

Shiraz, Rioja Reserva

Beer



Ambrée Liqueuse

Stout, Porter

Other Pairing

Port

SIMILAR PRODUCTS

- » Mimolette extra-vieille 22 mois (en)
- » Gouda extra-vieux (Old Amsterdam) (en)