



Patte Blanche

The Patte Blanche of the Fromagerie Bergeron is a gouda produced with goat milk.

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



CHARACTERISTICS

Paste	Firm
Intensity	Moderate
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Chaudière-Appalaches
Details	St-Antoine-de-Tilly
Producer	Fromagerie Bergeron
Fat	28%
Minimum Refinement	3 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
Menetou-Salon, Mercurey

Red Wine



Fruity and medium-bodied
Superior Bordeaux, American Black Pinot

Beer



Blonde Amère
Blond

SIMILAR PRODUCTS

- » Mascotte (en)
- » Gouda de chèvre hollandais (en)