



Jac le Chevrier (en)

Jac le Chevrier is a cheese made from pasteurized goat milk by Jacques Mailhot.

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




CHARACTERISTICS


Paste	Soft
Intensity	Mild
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	Canada (Québec) @en
Region	Chaudière-Appalaches
Details	St-Flavien
Producer	Fromagerie Jac le Chevrier
Fat	22%
Minimum Refinement	2 week(s)
Family	Natural rind soft cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Fruity and vibrant**
Jurançon, Pessac-Léognan

Red Wine

 **Fruity and medium-bodied**
Saint-Émilion, Moulis

Beer

 **Blanche Ronde**
White

SIMILAR PRODUCTS

- » Chabichou du Poitou, A.O.P. (en)
- » Sabot de Blanchette (Le) (en)