



Kénogami

Kénogami is a cow's milk cheese produced by the Lehmann family from Switzerland.

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



CHARACTERISTICS

Paste	Soft
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Saguenay-Lac-St-Jean
Details	Hébertville
Producer	Fromagerie Lehmann
Fat	27%
Minimum Refinement	45 day(s)
Family	Washed rind soft cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Côtes du Rhône

Red Wine



Aromatic and robust
Côtes du Rhône Villages, Australian Shiraz

Beer



Ambrée Amère
Double IPA, Soft Stout

SIMILAR PRODUCTS

- » Baluchon (en)
- » Épicurien (L') (en)