



Laliberté

In 2015, Laliberté was crowned Grand Champion at the Canadian Cheese Grand Prix.

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	Canada (Québec)
Region	Centre-du-Québec
Details	Ste-Élizabeth de Warwick
Producer	Fromagerie du Presbytère
Fat	33%
Minimum Refinement	45 day(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Farm handicraft production
Particularities	Enriched with cream
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
American Sauvignon, Chablis

Red Wine



Fruity and medium-bodied
Sangiovese, American Pinot noir

Beer



Brune Liqueuse
Stout, Porter

Other Pairing

Ice Cider

SIMILAR PRODUCTS

- » Brillat de Bourgogne (en)
- » Nuage de Bourgogne (en)