



Louis d'Or

Louis d'Or is a treasure.

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



CHARACTERISTICS

Paste	Firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Raw
Country	Canada (Québec)
Region	Centre-du-Québec
Details	Ste-Élizabeth de Warwick
Producer	Fromagerie du Presbytère
Fat	32%
Minimum Refinement	9 month(s)
Family	Hard cooked cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Californian Fumé Blanc

Red Wine



Aromatic and supple
Pinot noir

Beer



Blonde Liqueureuse
Blond

SIMILAR PRODUCTS

- » Comté Réserve, A.O.P. (en)
- » Beaufort d'été Réserve, A.O.P. (en)
- » Valbert (en)