



Mascotte

La Mascotte is a semi-firm cheese made from goat's milk.

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



CHARACTERISTICS

Paste	Semi-firm
Intensity	Moderate
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	Canada (Québec)
Region	Montérégie
Details	Noyan
Producer	Fromagerie Fritz Kaiser
Fat	22%
Minimum Refinement	50 day(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and vibrant
Aligoté, Soave

Red Wine



Fruity and medium-bodied
Brouilly, Beaujolais

Beer



Blanche Ronde
White

SIMILAR PRODUCTS

- » Patte Blanche (en)
- » Tomme de chèvre des Alpes (en)