

Raclette à la moutarde

For a gathering around a raclette, Raclette à la moutarde is a product to be considered during your selection.

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



CHARACTERISTICS Paste Semi-firm Intensity Moderate Milk Origin Cow Milk Treatment Pasteurized Country France Region Aquitaine **Details** N/A Fromagerie Baechler Producer Fat 28% **Minimum Refinement** 2 month(s) Family Hard uncooked cheese **Manufacturing Mode** Industrial production **Particularities** Others Aspect N/A Taste N/A

PAIRING

White Wine



Fruity and vibrant Sylvaner, Vin de Savoie

Red Wine



Aromatic and supple Saumur, Mâcon

Beer



Blonde Douce Ale blonde, Blanche

SIMILAR PRODUCTS

» Raclette de Compton au poivre (en)