



## Paillot de Chèvre

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



### CHARACTERISTICS

|                           |                               |
|---------------------------|-------------------------------|
| <b>Paste</b>              | Soft                          |
| <b>Intensity</b>          | Moderate                      |
| <b>Milk Origin</b>        | Goat                          |
| <b>Milk Treatment</b>     | Pasteurized                   |
| <b>Country</b>            | Canada (Québec)               |
| <b>Region</b>             | Capitale-Nationale            |
| <b>Details</b>            | St-Raymond-de-Portneuf        |
| <b>Producer</b>           | Fromagerie Alexis de Portneuf |
| <b>Fat</b>                | 25%                           |
| <b>Minimum Refinement</b> | 2 week(s)                     |
| <b>Family</b>             | Bloomy rind soft cheese       |
| <b>Manufacturing Mode</b> | Industrial production         |
| <b>Particularities</b>    | N/A                           |
| <b>Aspect</b>             | N/A                           |
| <b>Taste</b>              | N/A                           |

### PAIRING

#### White Wine



**Fruity and vibrant**  
Sancerre

#### Red Wine



**Fruity and medium-bodied**  
Chinon, Saumur

#### Beer



**Ambrée Douce**  
Belgian Pale Ale, Cream Ale

### SIMILAR PRODUCTS

- » Cendrillon (Le) (en)
- » Bûchette (La) (en)