



## Raclette Brézain

The Raclette Brézain, it's the story of a man, Jean Le Gléour, with a good idea: create a smoked cheese to melt and to share.

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



### CHARACTERISTICS

Paste	Semi-firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Rhône-Alpes
Details	Département Savoie
Producer	Fromagerie Edelmont
Fat	26%
Minimum Refinement	6-8 week(s)
Family	Hard uncooked cheese
Manufacturing Mode	Industrial production
Particularities	Smoked
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



**Aromatic and mellow**  
Savoie wines, American Chenin

#### Red Wine



**Aromatic and supple**  
Saint-Joseph, Ventoux

#### Beer



**Blonde Tranchante**  
Stout, Lager

### SIMILAR PRODUCTS

» Gouda fumé (en)