



Raclette du Valais, A.O.P. (Bagnes) (en)

The Raclette du Valais is an excellent raclette cheese, the most famous in Switzerland, because it is fatty and smooth.

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	Raw
Country	Swiss
Region	Canton du Valais
Details	N/A
Producer	N/A
Fat	27%
Minimum Refinement	3 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Fendant du Valais, Vinho verde

Red Wine



Aromatic and supple
Arbois, Côtes du Rhône

Beer



Brune Mordante
Brown Abbey, Blond Abbey

SIMILAR PRODUCTS

- » Raclette de montagne (en)
- » Raclette suisse (en)