



Raclette québécoise

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



CHARACTERISTICS

| | |
|---------------------------|----------------------|
| Paste | Semi-firm |
| Intensity | Mild |
| Milk Origin | Cow |
| Milk Treatment | Pasteurized |
| Country | Canada (Québec) |
| Region | Many Regions |
| Details | N/A |
| Producer | N/A |
| Fat | 26% |
| Minimum Refinement | 1 month(s) |
| Family | Hard uncooked cheese |
| Manufacturing Mode | N/A |
| Particularities | N/A |
| Aspect | N/A |
| Taste | N/A |

PAIRING

White Wine



Fruity and vibrant
Sylvaner, Savoie Wines (Abymes, etc.)

Red Wine



Fruity and medium-bodied
Ventoux

Beer



Blonde Douce
Blond

SIMILAR PRODUCTS

- » Raclette française (Raclette du Livradois) (en)
- » Raclette suisse (en)