



## Riopelle de l'Isle (Le)

The Riopelle de l'Isle is a creamy cheese produced in Isle-aux-Grues, a tribute to the famous painter Jean-Paul Riopelle.

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



### CHARACTERISTICS

Paste	Soft
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Chaudière-Appalaches
Details	L'Isle-aux-Grues
Producer	Fromagerie Île-aux-Grues
Fat	35%
Minimum Refinement	60 day(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Handicraft production
Particularities	Enriched with cream
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



**Aromatic and mellow**  
Bordeaux, Chablis

#### Red Wine



**Fruity and medium-bodied**  
Saint-Chinian, Côtes de Bourg

#### Beer



**Blonde Ronde**  
Bière de garde, Triple

### SIMILAR PRODUCTS