



Roquefort Papillon Noir, A.O.P.

The Roquefort Papillon noir is a blue cheese with creamy texture and powerful taste.

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



CHARACTERISTICS

Paste	Blue
Intensity	Strong
Milk Origin	Ewe
Milk Treatment	Raw
Country	France
Region	Midi-Pyrénées
Details	Département Aveyron
Producer	Fromageries Papillon
Fat	28%
Minimum Refinement	3 month(s)
Family	Blue cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and extra-sweet
Tariquet, Gewurztraminer

Red Wine



Aromatic and supple
Saint-Estèphe, Hermitage

Beer



Noire Liqueureuse
Stout, Quadruple, Triple

Other Pairing

Sauternes, Barsac, Banyuls

SIMILAR PRODUCTS

» Roquefort (en)