



## Saint-Guillaume (en)

At La fromagerie Hamel, a tradition continues: each child accompanied by a parent was offered a piece of Saint-Guillaume.

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



### CHARACTERISTICS

<b>Paste</b>	Fresh
<b>Intensity</b>	Mild
<b>Milk Origin</b>	Cow
<b>Milk Treatment</b>	Pasteurized
<b>Country</b>	Canada (Québec) @en
<b>Region</b>	Montréal
<b>Details</b>	St-Guillaume
<b>Producer</b>	La Fromagerie St-Guillaume (La Coop Agrilait)
<b>Fat</b>	31%
<b>Minimum Refinement</b>	N/A
<b>Family</b>	Hard uncooked cheese
<b>Manufacturing Mode</b>	Industrial production
<b>Particularities</b>	N/A
<b>Aspect</b>	N/A
<b>Taste</b>	N/A

### PAIRING


#### White Wine

 Delicate and light

#### Red Wine

 Fruity and light

#### Beer

 Ambrée Douce  
Oktoberfest

### SIMILAR PRODUCTS

» Fromage en grains (en)