



Tête de moine, A.O.P. (fromage de Bellelay)

The Tête de moine is appreciated when it is pared in rosettes because it highlights its aromas.

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



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Raw
Country	Swiss
Region	Many Regions
Details	N/A
Producer	N/A
Fat	33%
Minimum Refinement	75 day(s)
Family	Hard cooked cheese
Manufacturing Mode	N/A
Particularities	Without lactose
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Riesling, Aligoté, Fendant du Valais

Red Wine



Aromatic and supple
Côtes du Rhône, Lirac, Rully

Beer



Ambrée Tranchante
American Pale Ale, IPA

SIMILAR PRODUCTS

- » Frère Chasseur (Le) (en)
- » Appenzeller «surchoix» (en)
- » Gruyère Kaltbach, A.O.P. (en)