



Vacherin Mont-d'or, A.O.P.

The Vacherin Mont-d'Or is a seasonal cheese. A few minutes in the oven in its wooden box will allow to fully appreciate it.

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



CHARACTERISTICS

Paste	Soft
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Thermized
Country	Swiss
Region	Canton de Vaud
Details	N/A
Producer	Fromagerie Hauser
Fat	23%
Minimum Refinement	3 week(s)
Family	Washed rind soft cheese
Manufacturing Mode	Handicraft production
Particularities	Seasonal
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Chablis grand cru, Château Chalon

Red Wine



Aromatic and supple
Bourgogne grand cru de 10 ans

Beer



Rousse Mordante
Rouge des Flandres

SIMILAR PRODUCTS

- » Mont d'Or, A.O.P. (en)
- » Crèmeux du Jura (en)
- » Grand Paccard (en)