



Valbert

The Valbert is a firm farmer cheese, its is ripened in surface and matured six months.

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




CHARACTERISTICS


Paste	Firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Saguenay-Lac-St-Jean
Details	Hébertville
Producer	Fromagerie Lehmann
Fat	32%
Minimum Refinement	6 month(s)
Family	Hard semi-cooked cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Aromatic and mellow**
Riesling, Fendant du Valais

Red Wine

 **Fruity and medium-bodied**
Beaune, Merlot

Beer

 **Ambrée Amère**
Pale Ale

SIMILAR PRODUCTS

- » Appenzeller «surchoix» (en)
- » Alfred Le Fermier (en)