



Victor et Berthold de Réserve

Victor et Berthold de Réserve is aged forty days more than the Victor et Berthold, which gives it a different character.

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




CHARACTERISTICS


Paste	Semi-firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Lanaudière
Details	Notre-Dame-de-Lourdes
Producer	Fromagerie du Champ à la Meule
Fat	30%
Minimum Refinement	3 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Fruity and vibrant**
Pinot, Aligoté

Red Wine

 **Fruity and medium-bodied**
Pauillac, Vougeot

Beer

 **Brune Ronde**
Double, Quadruple

SIMILAR PRODUCTS

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- » [Chemin Hatley \(en\)](#)