



Pavé du Richelieu

The Pavé du Richelieu is a cheese made from pasteurized milk of Poitou-Charentes.

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



CHARACTERISTICS

Paste	Soft
Intensity	Mild
Milk Origin	Goat
Milk Treatment	Pasteurized
Country	France
Region	Poitou-Charentes
Details	N/A
Producer	N/A
Fat	23%
Minimum Refinement	3 week(s)
Family	Natural rind soft cheese
Manufacturing Mode	Farm handicraft production
Particularities	Private importation, by plane
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Fruity and vibrant
Côtes de Beaune, Riesling

Red Wine



Fruity and medium-bodied
Marsannay, Saint-Émilion

Beer



Blanche Acidulée
White

SIMILAR PRODUCTS

» Mothais sur feuille