



Appenzeller Surchoix

The Appenzeler is a Swiss cheese without lactose and a remarkable taste.

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	Cantons de l'Appenzell, Saint-Gall, Thurgovie et Zurich
Details	N/A
Producer	Emmi
Fat	32%
Minimum Refinement	4 month(s)
Family	Hard semi-cooked cheese
Manufacturing Mode	Industrial production
Particularities	Ripened with alcohol
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Fruity and vibrant**
Fendant du Valais, Pinot

Red Wine

 **Aromatic and supple**
American Pinot, Cru du Beaujolais
(Brouilly, Chénas, Moulin-à-Vent, Régnié,
Saint Amour, etc.)

Beer

 **Blonde Ronde**
Triple douce

SIMILAR PRODUCTS

- » Maréchal (en)
- » Gruyère Kaltbach, A.O.P. (en)