



Brillat-Savarin aux truffes

Brillat-Savarin aux truffes is the fusion of exceptional products: a triple-cream cheese with truffles.

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




CHARACTERISTICS


Paste	Soft
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Bourgogne
Details	N/A
Producer	N/A
Fat	32%
Minimum Refinement	4 week(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Variable
Particularities	Enriched with cream
Aspect	N/A
Taste	N/A

PAIRING


White Wine

 **Aromatic and mellow**
Pinot gris, Tariquet, Vouvray

Red Wine

 **Fruity and medium-bodied**
Chambolle-Musigny, Margaux, Vosne-Romanée, Pomerol

Beer

 **Blanche Amère**
White

Other Pairing

Champagne, Sparkling Wines

SIMILAR PRODUCTS

» Brie aux truffes (en)