

# **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**

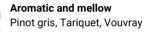
Paste	Soft
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Bourgogne
Details	N/A
Producer	N/A
Fat	32%
Minimum Refinement	4 week(s)
Family	Bloomy rind soft cheese
Manufacturing Mode	Variable
Particularities	Enriched with cream
Aspect N/A	
Taste N/A	



# PAIRING

#### White Wine





# **Red Wine**





Chambolle-Musigny, Margaux, Vosne-Romanée, Pomerol

# Beer



Blanche Amère White

# **Other Pairing**

Champagne, Sparkling Wines

# SIMILAR PRODUCTS

» Brie aux truffes (en)