



Fondant aux noix

The Fondant aux noix is a succession of cheese and walnuts

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




CHARACTERISTICS


Paste	Melted
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Pasteurized
Country	France
Region	Rhône-Alpes
Details	N/A
Producer	Rambol
Fat	28%
Minimum Refinement	N/A
Family	Melted cheese
Manufacturing Mode	Industrial production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine

 **Aromatic and mellow**
Aligoté, Sancerre

Red Wine

 **Fruity and medium-bodied**
Saumur, Beaujolais

Beer

 **Brune Ronde**

Other Pairing
Sweet Sherry

SIMILAR PRODUCTS