



## Mont-Jacob (Le)

**Le Mont-Jacob is a semi-firm cheese which is aged for more than 60 days.**

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



### CHARACTERISTICS

<b>Paste</b>	Semi-firm
<b>Intensity</b>	Mild
<b>Milk Origin</b>	Cow
<b>Milk Treatment</b>	Pasteurized
<b>Country</b>	Canada (Québec)
<b>Region</b>	Saguenay-Lac-St-Jean
<b>Details</b>	Jonquière
<b>Producer</b>	Fromagerie Blackburn
<b>Fat</b>	28%
<b>Minimum Refinement</b>	60 day(s)
<b>Family</b>	Hard uncooked cheese
<b>Manufacturing Mode</b>	Farm handicraft production
<b>Particularities</b>	N/A
<b>Aspect</b>	N/A
<b>Taste</b>	N/A

### PAIRING

#### White Wine



**Fruity and vibrant**  
White Pinot

#### Red Wine



**Aromatic and supple**  
Gamay, Dolcetta

#### Beer



**Rousse Douce**  
Red Ale

### SIMILAR PRODUCTS

- » Baluchon (en)
- » Curé-Hébert (en)
- » Migneron de Charlevoix (Le) (en)