



## Roquefort Société 1863, A.O.P.

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



### CHARACTERISTICS

<b>Paste</b>	Blue
<b>Intensity</b>	Strong
<b>Milk Origin</b>	Ewe
<b>Milk Treatment</b>	Raw
<b>Country</b>	France
<b>Region</b>	Midi Pyrénées
<b>Details</b>	Département Aveyron
<b>Producer</b>	Société des caves
<b>Fat</b>	28%
<b>Minimum Refinement</b>	3 month(s)
<b>Family</b>	Blue cheese
<b>Manufacturing Mode</b>	Industrial production
<b>Particularities</b>	N/A
<b>Aspect</b>	N/A
<b>Taste</b>	N/A

### PAIRING

#### White Wine



**Fruity and extra-sweet**  
Tariquet, Riesling

#### Red Wine



**Aromatic and supple**  
Madiran, Rioja Reserva

#### Beer



**Noire Liqueureuse**  
Imperial Stout, Porter Baltique

#### Other Pairing

Sainte-Croix-du-Mont, Sauternes, Porto, Banyuls

### SIMILAR PRODUCTS

» Roquefort (en)