



## Religieuse Le Pic (La)

La Religieuse matured at least five months at the Fromagerie du Presbytère before we received it. It is a cheese that serves well for raclette, but also as a table cheese.

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



### CHARACTERISTICS

Paste	Semi-firm
Intensity	Moderate
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Québec)
Region	Centre-du-Québec
Details	Ste-Élizabeth de Warwick
Producer	Fromagerie du Presbytère
Fat	30%
Minimum Refinement	5 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



**Fruity and vibrant**  
Fendant du Valais, Chablis

#### Red Wine



**Fruity and medium-bodied**  
Bourgogne

#### Beer



**Brune Fumée**  
Rauchbier

### SIMILAR PRODUCTS

- » Mont-Jacob (Le) (en)
- » Baluchon (en)
- » Pikauba (en)