



Saint-Nectaire (laitier), A.O.P.

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	Pasteurized
Country	France
Region	Auvergne
Details	N/A
Producer	N/A
Fat	28%
Minimum Refinement	N/A
Family	Hard uncooked cheese
Manufacturing Mode	Dairy production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Côtes du Rhône

Red Wine



Aromatic and supple
Sangiovese, Rioja

Beer



Blonde Douce
White Ale

SIMILAR PRODUCTS

- » Tomme de Savoie, I.G.P. (en)
- » Saint-Nectaire (fermier), A.O.P. (en)