



Cheddar rustique d'Avonlea (en)

With its flavor of potato, a tuber abundantly cultivated on Prince Edward Island, the Cheddar rustique d'Avonlea is truly unique.

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



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Thermized
Country	Canada (Prince Edward Island)
Region	N/A
Details	Charlottetown
Producer	Cows Creamery
Fat	32%
Minimum Refinement	1 year(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	Without animal rennet
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Chardonnay

Red Wine



Aromatic and supple
Rioja, Sangiovese

Beer



Rouse Amère
Red Ale, Bock

Other Pairing

Port, Maury

SIMILAR PRODUCTS

» Cheddar fermier anglais (en)