



## Munster, A.O.P. et Munster Géromé, A.O.P.

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



### CHARACTERISTICS

Paste	Soft
Intensity	Strong
Milk Origin	Cow
Milk Treatment	Raw or Pasteurized
Country	France
Region	Alsace, Franche-Comté and Lorraine
Details	Many Departments
Producer	N/A
Fat	27%
Minimum Refinement	2 week(s)
Family	Washed rind soft cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

### PAIRING

#### White Wine



**Aromatic and mellow**  
Gewurztraminer, Riesling

#### Red Wine



**Aromatic and supple**  
Côte-Rôtie, Rioja Reserva

#### Beer



**Brune Acidulée**  
Brune des Flandres

#### Other Pairing

Port

### SIMILAR PRODUCTS

- » Langres, A.O.P. (en)
- » Maroilles à la bière, A.O.P. (en)
- » Époisses, A.O.C. (en)