



Curé-Hébert

Curé-Hébert was named after Nicolas-Tolentin Hébert.

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



CHARACTERISTICS

Paste	Semi-firm
Intensity	Mild
Milk Origin	Cow
Milk Treatment	Raw
Country	Canada (Québec)
Region	Saguenay-Lac-St-Jean
Details	Hébertville
Producer	Fromagerie L'Autre Versant
Fat	32%
Minimum Refinement	60 day(s)
Family	Hard uncooked cheese
Manufacturing Mode	Farm handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Pinot

Red Wine



Fruity and medium-bodied
Gamay, Dolcetta

Beer



Blonde Ronde
Blond Ale

SIMILAR PRODUCTS

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- » [Kénoami \(en\)](#)