

Pyrenees le moulis goat's cheese 4kg



France

A cheese made from pasteurised goat's milk from the Pyrenees. With a white pressed uncooked paste, its rind is tile-coloured and its flavour pronounced. Aged for at least 10 weeks.

Code	7
Weight/Pc	4
Pcs/box	1
Brand	LE MOULIS
%FAT/IDM	47,50%

Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.