



BOUCANTRIN (BOO-CANH-TRAHN)

Origin:  France ~ Lot



Type: soft ripened cheese

*A pasteurized milk version of the illustrious
PDO "Rocamadour" (not available in the US).*

The aroma is milky and the taste rustic and nutty.

The flavors evolve greatly as the cheese matures.

Warm it up and eat with walnuts !

Wine Pairings: dry fragrant white or Cahors (Malbec)