



SAINT FÉLICIEN (SAN-FAY-LEE-CIAHN)

Origin:  France ~ Rhône-Alpes

 Type: soft-ripened cheese

A large version of Saint Marcellin. Rich and creamy with nutty and rustic flavors that develop as it ages.

Try it baked for an unctuous dip!

Wine Pairings: Syrah or Grenache like Châteauneuf du Pape, Gigondas or Côtes de Ventoux