Fromagerie Saint-Benoît-du-Lac



Delice Gift box 35$	Degustation Gift box 40$	Prestige Gift box 45$
5 cheeses 150 g each	6 cheeses 150 g each	7 cheeses 150 g each
• Mont Saint-Benoît • Fontina • Frère Jacques • Le moine • Saint Augustin	• Mont Saint-Benoît • Fontina • Frère Jacques • Le moine • Saint Augustin • Ermite	• Mont Saint-Benoît • Fontina smoked • Frère Jacques • Le moine • Saint Augustin • Le Moutier • Bleu Bénédictin



Fontina (DB)

Firm cheese matured more than 3 months in the mass. Its soft and slightly creamy texture reveals a delicate aroma of hazelnut accompanied by a touch of melted butter.

DISTINCTION:

- Caseus selection 2019



Mont Saint-Benoît (DB, PB)

Firm cheese, very soft, hazelnut flavor. It is similar to Gruyère-type cheese.

Manufactured since 1968, it remains a classic.

DISTINCTION:

- 2nd prize: The Royal Agricultural Winter Fair 2012
- Caseus winner 2022



Frère Jacques (DB, PB)

Firm cheese with an orange-yellow rind with a more pronounced nutty flavor than Mont Saint-Benoît. It's delightful!

DISTINCTION:

- 2nd prize: British Empire Cheese Show 2015 and 2017



Le Moine (DB, PB)

Firm cheese matured longer, which gives it its typical flavor of grilled almonds and melted butter so appreciated.

DISTINCTION:

- Caseus Selection 2013



Saint-Augustin (DB, PB)

Swiss type firm cheese. Aging for more than 60 days gives it character. In a grilled sandwich it's a treat!



Smoked Fontina (PB)

Firm cheese matured for 3 months. Its soft and slightly creamy texture lets a delicate aroma flourish. The natural wood smoking of this cheese gives it a honey-coloured rind. Cheese to discover tasty and surprising.

DISTINCTION:

- Recognition Canadian Cheese Awards – Best new cheese 2014
- Caseus selection 2016



Bleu Bénédictin (PB)

Blue-veined cheese. Its slightly creamy texture makes us rediscover the flavor of the "Roqueforti" mushroom so characteristic of this type of cheese.

DISTINCTION:

- 1st prize: The Royal Agricultural Winter Fair 2012
- 1st prize: British Empire Cheese Show 2012 and 2018
- Sélection Caseus 2015 and Caseus winner 2023



Le Moutier (PB)

Firm cheese made from goat's milk. This Gruyère-type cheese has a delicate taste. It is distinguished by its slightly fruity and sweet flavors.

DISTINCTION:

- 1st prize: The Royal Agricultural Winter Fair 2012
- 1st prize British Empire Cheese Show 2012

Gluten Free / Lactose Free / Nut free

Your orders must be submitted and paid for by November 1st, 2026