

# FRENCH CHEESE CLUB

## TERROIRS & TRADITIONS



COMTÉ  
RIVOIRE  
JACQUEMIN



FROMAGERIE  
BERTHAUT

PAUL DISCHAMP  
MAÎTRE AFFINEUR EN AUVERGNE  
- SINCE 1911 -



## NEW CHEESES FROM AUVERGNE



### Cantal

One of France's oldest cheese with buttery aroma, nutty flavor and lingering acidity.

88 lbs



### Fourme d'Ambert

Rich and creamy blue cheese with subtle flavor of fruits, wood and roasted hazelnuts.

4.8 lbs



### Bleu d'Auvergne

Full bodied blue cheese with sharp aroma and spicy flavor with a hint of herbs and melted butter.

5.5 or 2.75 lbs



### Saint Nectaire

Aged in caves, this cheese has a round complex flavor of unsalted butter and hazelnut.

1.2 or 3.9 lbs

## 2011'S FAVORITES



### Camembert Normanville

An intense flavor, earthy and persistent

**"The real deal finally available"**

2.2 lbs



### Crème de Chaource

To spread on toast, fondue or use as an ingredient

(sandwiches, Mac & Cheese,...)

5.3 oz

## AWARD WINNING CHEESES



### Affidél ice

Similar to Epoisses except that the rind is washed with **Chablis** (Burgundy's Chardonnay)

Weight: 7 oz



### Epoisses

Soft cheese washed with **Marc de Bourgogne**. The paste is richly flavorful. A winner!

Weight: 9 oz



### Epoisses Perrière

A large Epoisses for small cuts at the cheese counter. Also great for parties.

Weight: 2 lbs.



### Trou du Cru

A tiny cheese made in the same manner as Epoisses. Perfect for cheese plates and restaurant's menus.

Weight: 2 oz



### Soumaintrain

A cousin of the Epoisses washed with brine. It associates sweetness with personality.

Weight: 14 oz



### Camembert au Calvados

The most famous French cheese flavored with Normandy's brandy: a delight!

**Weight:** Reg. 8.8 oz, petit: 5.3 oz, cut to order: 2.2 lbs + repack stickers



### Grain d'Orge au Calvados

A Livarot washed with apple brandy. The texture is beefy and the flavor full of aromas.

**Weight:** 9 oz.



### Livarot

Traditional soft ripened washed rind cheese. The creamy paste has nutty and barnyard flavors.

**Weight:** petit 8.8 oz, Reg. 15.8 oz, cut to order 2.2 lbs + repack stickers



### Pont l'Évêque

Soft ripened cheese with brushed rind.

The paste has a beefy texture and rustic flavors.

**Weight:** demi 6.3 oz, petit 7.7 oz, reg. 12.7 oz, cut to order 2.2 lbs + repack stickers



### French Neufchatel "Coeur de Bray"

Soft ripened cheese with bloomy rind, a grainy texture and mushrooms aromas.

**Weight:** 7 oz. mini 0.9 oz. (special order)



### Dél ice de Bourgogne

Soft ripened triple cream cheese with a buttery texture and a subtle taste.

**Weight:** 7 oz, 4.4 lbs + repack sticker



### Brillat Savarin

(Fresh or Affiné) Luscious triple cream cheese with a velvety texture.

**Weight:** 7 oz. or 1.1 lb.



### Chaource

Traditional soft ripened cheese from Champagne region with mushroom aroma.

**Weight:** 8.8 oz or 1.1 lb



### Le Saint Florentin

Ladle molded fresh cheese delicious with fresh herbs or spooned in salads.

**Weight:** 7 oz.



### Tutti From

Mini fresh triple cream cheeses with Cranberry or Fig or Pineapple or Garlic & Herbs

**Weight:** 1.9 oz



### Comté

This cheese has a wonderful aroma with nutty fudge flavors developing in the more mature cheese. The bite is firm, dry and slightly granular while the acidity is somewhat fizzy. The taste is full of nuts and toffee with a lovely long finish.

**Comté is the favorite cheese of French Chefs and a perfect snack!**

**Affinage:** SÉLECTION 6 months, TRADITION 8 months, RÉVÉLATION 10 months, ....

**Sections:** 1/4 (21#), 1/8 (11 #), 1/12 (7#), 1/16 (5.5 \$), 1/24 (4#), 1/32 (2.6# or to 7 oz



### Morbier

Morbier is an aromatic and mild cow's milk cheese defined by the dark vein of vegetable ash streaking through it middle. The rich, creamy interior Morbier has a mild taste and leaves a wonderful, nutty aftertaste.

**Wheel :** 14.3 lbs

**PROMOTIONS, MARKETING SUPPORTS, CHEESE EDUCATION & IN-STORE DEMOS AVAILABLE**