

FRENCH CHEESE CLUB

TERROIRS & TRADITIONS



COMTÉ
RIVOIRE
JACQUEMIN



PAUL DISCHAMP
MAÎTRE AFFINEUR EN AUVERGNE
- SINCE 1911 -

Lincet
Didier Lincet



NEW CHEESES TO BE MELTED



BBQ

A delicious
Camembert flavored
with *Calvados* &
Herbes de Provence

8.8 oz



Fondue

Half a small creamy
Saint Nectaire to be
melted in a crock

0.6 lbs

CHEESES FROM AUVERGNE BY DISCHAMP



Cantal

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

88 lbs or sections



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 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

BEST OF 2011



Camembert Normanville

An intense flavor, earthy and persistent

"The real deal finally available"

2.2 lbs

NEW FROM DIDIER LINCET



Papaya



Plain



Cranberry

Fresh Brillat Savarin

Voluptuous triple cream is heavenly plain
and enticing with delicious fruits.

7 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

Cut to order
A large Epoisses
for cheese counters
and 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.

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



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: 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.



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



Crème de Chaource

To spread on toast, fondue or use as an ingredient (*sandwiches, Mac & Cheese...*)

5.3 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

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