

## CHEESES OF FRANCE SAMPLING EVENTS

## Schedule Demos today and boost your sales!

## The Cheeses of France Marketing Council will supply:





- ⇒ Demo kits
- ⇒ Demo staff

⇒ Sweepstakes for a chance to win a dinner for two

FRENCH CHEESE TASTING

Epoisses (AY-PWAHSS)

Ages. Berthaut's Epoisses is washed

arc de Bourgogne" spirit, and aged at least four eeks. The aroma is quite pungent and the silky

One of the world's best Wine Specialce

(DAY-LEECE DUH BOOR-

Type: Soft ripened

GOGNEUH)

This decadent triple-cream cheese melts in the outh. The remarkable aroma contrasts nicely with the buttery-sweet subtle taste.

CHEESES

ings: Chablis said to be Napoléon's favorite che very popular semi-soft cheese that was probably developed by Cistercian monks near Dijon in the







## The French Cheese Club will supply:

- ⇒ The cheeses to be sampled
- ⇒ Special price promotion
- ⇒ A flyer on the cheeses sampled
- ⇒ Recipes and serving suggestions



Where: Boston, New York, Philadelphia, DC, Miami, Chicago, Minneapolis, Houston, Dallas, Denver, Seattle, Portland, San Francisco and Los Angeles.

**What:** Four French cow's milk cheeses (soft, semi-soft, hard, fresh, blue)

When: Schedule ASAP demos from September through December 2011

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