

ROUGE et NOIR



WORLD CHAMPION CHEESES
PETALUMA, CALIFORNIA

Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory

Producing America's Most Decorated Hand-Made Cheeses

Rouge et Noir - Unique Points of Interest

Brie
Camembert
Breakfast
Schloss

Triple Crème Brie
Jalapeno Brie
Tomato Basil Brie
Peppercorn Brie
Pesto Brie
Garlic Brie

La Petite Crème
Le Petit Déjeuner
Le Petit Camembert
Le Petit Bleu
Le Petit Chèvre
Le Petit Chèvre Bleu
Wine Cheese

Petite Assortment
Petite Grand Assortment
Party 4-Pack

Pave de Marin
Schlosskranz
Schlosskranz-Herz

Marin French Gold
Marin French Chèvre
Marin French Blue
Marin Chèvre Blue
Yellow Buck Camembert
Yellow Buck Chèvre

Quark Plain
Quark Wild Blackberry
Quark Sweet Red Pepper
Quark Jalapeno
Quark Triple Onion
Quark Herb
Quark Garlic

- Oldest Cheese Producer in the United States specializing in soft ripened cheeses.
 - Breakfast cheese was first produced in 1865 for the San Francisco dockworkers when President Lincoln was in office and San Francisco was known as Yerba Buena.
- Hand made Artisan Cheeses in the rolling hills of Marin County, next to and south of Sonoma County.
 - Hand mixed curd.
 - Hand poured curd.
 - Hand dug aging cellar.
 - Hand wrapped cheese.
- Hormone rBST free Jersey Cow's Milk that is extra rich.
Vegetarian Approved - No Animal Rennet
- All water used is from self sustained Fresh Rain Water Ponds.
- Honest Brie is made with a Candidum culture and honest Camembert an authentic Camembert culture.
- *Rouge et Noir* uses Candidum cultures for the Brie and authentic Old World European cultures for our Camembert.
- Taste the difference...sample our *Rouge et Noir* Brie & then try our Camembert.
 - They actually taste different...because THEY ARE DIFFERENT.
- *Rouge et Noir* brie is mild and buttery compared to our camembert which has a more pronounced earthy and nutty flavor with a mushroomed essence to it.
- *Rouge et Noir* authentic Old World European cultures are mixed into the milk as the curd sets, instead of spraying the culture on the outside of the cheese.
 - *Rouge et Noir* cheeses ripen from the inside out as well as the outside in producing a more uniformly ripened product. Product will continue to ripen after cheese is cut open.
- *Rouge et Noir* Cheeses have won many awards for quality. Please refer to Awards List publication.
- *Marin French Cheese Co.* produces over 25 different types of soft ripened cheeses.
- *Rouge et Noir* Camembert has a slight yellow color from the Jersey cow milk and Authentic Camembert Cultures.

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