



*Rouge et Noir's  
World Champion Brie*



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“I’ve lost count of the number of times I’ve written about an American food product catching up to (and sometimes surpassing) the benchmarks from Europe ... Last year, for the first time in the history of the World Cheese Awards in London, an American contender, Marin French Cheese Company’s Rouge et Noir Triple Crème Brie, took the only gold medal awarded in the Brie category.”

**“Still, beating the French at cheese—and in a category named after the region in France where the cheese was created—is huge.”**

Sam Gugino  
*Wine Spectator, April 2006*

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# *Rouge et Noir's* *World Champion* *Triple Crème Brie*



## *Rouge et Noir* *Triple Crème Brie*

### **The Cheese that Beat the French**

For the first time ever, an American cheese company beat the French in an International Competition for Brie Cheese! Marin French Cheese Factory took top honors at the 2005 World Cheese Awards in a blind International tasting competition with Brie cheese

factories from around the world. This was a dramatic follow up to being awarded The Winner of Best Soft Ripened Cheese in North America in 2003 by the American Cheese Society.

### **2005 Olympics of Cheese: Three Gold Awards**

Marin French solidified its new stature as a World Class cheese producer by winning Gold for the “Marin Chevre Blue” and the “America’s National Trophy” – “Best American Cheese 2005” for “Yellow Buck Chevre” at the same 2005 World Cheese Awards.

### **Delicious flavor and luscious texture is why the Rouge et Noir Triple Crème Brie Beat the French**

Marin French Triple Crème is described as luxurious and slightly sweet with an irresistibly creamy texture.

– Pairs well with Champagne and Strawberries!