

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

World Cheese Champions – London 2005



Triple Crème

Gold Award - "Brie-Pasteurized"

Local BST-free Jersey milk, extra cream, and time-tested cultures make this Triple Crème a Triple pleasure. A heavenly delight that melts in your mouth with a creamy richness that distinguishes Rouge et Noir cheeses. Also winner of "Best Soft Ripened Cheese" for 2003 - American Cheese Society's Annual North American Competitions.



Marin Chèvre Blue

Gold Award - "New Cheese - Blue"

Rouge et Noir's tantalizing culmination of our delicious goat milk Brie and traditional Roqueforti culture that's mixed right in the milk. The cheese is then pierced as in the age old method to develop delicate veins of Blue. The Blue mold adds a slight piquant accent to the sweet tasting goat's milk. This delectable cheese pairs well with a Sonoma Valley Pinot Noir or a herbaceous merlot.



Yellow Buck Chèvre

"America's National Trophy" –

"Best American Cheese 2005"

A *Rouge et Noir* true original. We have always been famous for making AUTHENTIC CAMEMBERT from original European cultures. Our cheese maker has taken goat cheese production to a whole new level of Artisan Craftsmanship. This cheese has a wonderful "nutty" tanginess unlike any other soft ripened cheese and pairs well with full bodied reds.

All of our artisan crafted cheeses are produced with local 100% growth hormone rBST free milk.

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