

Rouge et Noir's World Champion Triple Creme



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.

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!

Item	Unit	Master	UPC Code	Case Dimensions			Case Cube	Pallet		Weight	
	Size	Pack		Height	Width	Length		Layer	Tier	Net	Gross
817	8oz.	4 (6/8oz)	0 74310 20084 9	3.75"	9.75"	19.75"	.42	8	12	12lb.	16.0lb.
815	4oz.	4 (12/4oz)	0 74310 20089 4	3.75"	9.75"	19.75"	.42	8	12	12lb.	16.5lb.

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