

# Rouge et Noir

## Peppercorn Brie



Winner - United States  
Championship Cheese Contest "Best  
Flavored Soft Ripened Cheese" for  
2003.

The contrast of whole green  
peppercorns and spicy bits of cracked  
black pepper against the texture of  
our smooth Brie is a delightful  
combination of sophistication. This  
award winning California flavored  
Brie is creamy from our natural  
ripening process, with an even yellow  
color throughout from the 100%  
Jersey milk used in all of our cheeses.

Rouge et Noir Brie is hand-made, using only traditional methods. This naturally ripened Brie continues to develop flavor and become more smooth and creamy as it ages from the cultures that are added directly to the milk. Full flavored from the beginning, Rouge et Noir Brie offers a much greater window of affinage.

<u>Item</u>	<u>Unit</u>	<u>Master</u>	<u>UPC Code</u>	<u>Case Dimensions</u>			<u>Case</u>	<u>Pallet</u>		<u>Weight</u>	
	<u>Size</u>	<u>Pack</u>		<u>Height</u>	<u>Width</u>	<u>Length</u>	<u>Cube</u>	<u>Layer</u>	<u>Tier</u>	<u>Net</u>	<u>Gross</u>
814	8oz.	4 (6/8oz)	0 74310 20087 0	3.75"	9.75"	19.75"	.42	8	12	12lb.	15.5lb.

Marin French Cheese Factory 7500 Red Hill Road Petaluma, CA 94952  
Phone (800) 292-6001 [Marinfrenchcheese.com](http://Marinfrenchcheese.com) Fax (707) 762-0430