



Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory

Producing America's Most Decorated Hand-Made Cheeses

The Rouge et Noir Cow's Milk Grand Artisan Cheese



Marin French Gold

-A delicate triple crème that has a rich soft and creamy texture. Marin French Gold is mild and simply melts in your mouth. This romantic cheese when young with a firm pate, is perfect for brunch with a fruity Brute Champagne and when fully ripened pairs well before dinner with a barrel aged Chardonnay or as a delectable after dinner treat with a Petite Syrah.



Marin French Blue

- **Bronze medal winner in the 2004 World Cheese Awards -London**

This creamy blue sensation is a wonderful medley of flavors. A Triple Crème Brie with beautiful veins of blue within makes this cheese delightfully soft and spreadable. The slightly fuller flavor of the blue suits it to be favorably paired with your favorite fully bodied Cabernet Sauvignon.



Yellow Buck Camembert

- *Rouge et Noir* has been famous for making AUTHENTIC CAMEMBERT from original European cultures for over 100 years. The larger and taller size enables those Old World Cultures to mature a bit slower, giving this cheese delicious complex flavors that linger with every bite. This full flavored cheese pairs well with robust reds.

Case Pack: 4/24 oz. Wheels / Random Weight

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

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