



Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory

Producing America's Most Decorated Hand-Made Cheeses

The Rouge et Noir Goat's Milk Grand Artisan Cheese



Marin French Chèvre

Medal Winner World Cheese Awards 2006

- Rouge et Noir's 24oz. soft-ripened goat's milk Brie. Our old world methods of making award winning cheese are combined with goat's milk to make a mild irresistible flavor and creamy texture. If you had never tried goat's milk cheese before, now's the time to start! A full bodied Sauvignon Blanc or Chardonnay compliments this cheese very well



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's 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.

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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