

# Rouge et Noir

## Marin Chevre Blue

**World Cheese Awards  
Gold Medal  
New Cheese Blue 2005"**



*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.*

Ingredients: Pasteurized Cultured Goat's Milk, Salt and Enzymes

Nutritional Facts: Serving Size 1 oz. (28g)

Amounts per Serving: Calories 90, Fat Cal 60, Total Fat 6g (9% DV), Sat Fat 4g (20% DV), Trans Fat 0g, Cholesterol 20mg (6% DV), Sodium 210mg (9% DV), Total Carb 0g (0% DV), Dietary Fiber 0g (0% DV), Sugars 0g, Protein 5g, Vitamin A (4% DV), Vitamin C (0% DV), Calcium (10% DV), Iron (0% DV)

Percent Daily Values (DV) are based on a 2,000 calorie diet.

<i>Unit</i>	<i>Master</i>	<i>Case Dimensions</i>	<i>Case</i>	<i>Pallet</i>	<i>Weight</i>
<u>Item</u>	<u>Size</u>	<u>Pack</u>	<u>UPC Code</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>
863	24oz.	(4/24oz)	0 74310 70040 0	14.25" 14.25" 2.438"	.28 20 9 6lb. 7lb.

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