

The Rouge et Noir Party 4-Pack



- A great way to cross market your featured wine selections
- Awarded America's best soft ripened cheese
- A complete wine and cheese party shopping list
- The ideal assortment for the upscale shopper

La Petite Crème

Wine Pairing - Brute Champagne, Petit Syrah

A delicate "dessert" cheese that is rich yet mild, with a soft and creamy texture that melts in your mouth.

Le Petit Déjeuner

Wine Pairing - White Merlot, Gewurztraminer

Delicately soft, with an old-fashioned ripened butter flavor, the perfect compliment to toast and jelly.

Le Petit Bleu

Wine Pairing - Late Harvest Chardonnay, Pinot Noir

A Triple Crème Brie with beautiful veins of bleu within makes this cheese delightfully soft and spreadable. It's creamy and smooth and finishes delicately yet unmistakably bleu.

Le Petit Camembert

Wine Pairing - Oak Aged Chardonnay, Zinfandel

Made with our traditional, Old World cultures, it is fuller in flavor than Brie, a double crème, soft creamy to buttery in texture, with a "nutty" tanginess unlike any other soft ripened cheese.

<u>Item</u>	<u>Size</u>	<u>Unit Master Pack</u>	<u>UPC Code</u>	<u>Case Dimensions</u>			<u>Case Cube</u>	<u>Pallet</u>		<u>Weight Net Gross</u>
				<u>Height</u>	<u>Width</u>	<u>Length</u>		<u>Layer</u>	<u>Tier</u>	
890	16oz.	12 (16oz)	0 74310 44444 1	8.25"	12.75"	12.75"	.72	12	6	12lb. 13.5lb.

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