

**ROUGE et NOIR**



**WORLD CHAMPION CHEESES**  
PETALUMA, CALIFORNIA

# Marin French Cheese Company

Established 1865

America's Oldest Operating Cheese Factory  
Nationally and Internationally Award Winning Cheeses

## The Rouge et Noir Petite Cheeses

**La Petite Crème** Item #819 UPC 0 74310 20090 0

**-Medal Winner – 2006 & 2008 World Cheese Awards**

-Winner of “Best Soft Ripened Cheese” for 2001\* and 2002\*! A delicate “dessert” cheese that is rich yet mild, with a soft and creamy texture that 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 is a delectable after dinner treat with a Late Harvest Gewürztraminer.

**Le Petit Bleu** Item #835 UPC 0 74310 20010 6

**American Cheese Society Winner of “Best Bleu Veined Cheese” - 2003**  
**California State Fair “Best of Show” - 2004**

-A wonderful medley of flavors made with local Jersey cow's milk. Triple Crème Brie with Bleu veins makes this cheese slightly sweet and piquant with a fuller & mildly peppery flavor. Pairs well with your favorite fruit forward Red Wine or dry Gewürztraminer.

**Le Petit Camembert** Item #825 UPC 0 74310 30060 6

-Made with our traditional, Old World cultures, this legendary “queen of cheeses” is a flavor sensation that even makes Europeans reminisce. It is fuller in flavor than Brie, soft creamy to buttery in texture, with a “nutty” tanginess unlike any other soft ripened cheese. A unique flavor that pairs well with a Pinot Noir

**Le Petit Déjeuner** Item #834 UPC 0 74310 10040 8

**Gold Medal Winner – 2006 World Cheese Awards**

- This fresh cheese is ideal for the morning meal. Not exactly spreadable, but delicately soft, with an old-fashioned browned butter flavor. Dejeuner is the perfect compliment to toast and jelly. While traditionally served with breakfast, it is quite versatile and serves well as hors d'oeuvres before any meal. Pairs well with a Pinot Blanc, Chenin Blanc and White Zinfandel.

**Le Petit Chèvre** Item #860 UPC 0 74310 70010 3

- Rouge et Noir's first soft-ripened goat's milk cheese! The soft flowing texture of our award winning Brie combined with an irresistible and delicately refined flavor is an experience not to be missed. If you've never tried goat's milk cheese before, now's the time to start! Pairs well with a balanced Sauvignon Blanc and Chardonnay.

**Le Petit Chèvre Bleu** Item #861 UPC 0 74310 70020 2

-Rouge et Noir unveils its creamy blue goat's milk cheese! Veins of Roqueforti cultures culminate with our traditional Brie to create a creamy blue goat sensation that will delight the cheese lover in you. Try pairing with your favorite Pinot Noir.

All Artisan hand crafted cheeses produced with local rBST free milk - NO Animal Rennet  
Marin French Cheese Company 7500 Red Hill Road Petaluma, CA 94952

**Marinfrenchcheese.com Petaluma, California (800) 292-6001**

