

The Rouge et Noir Party Pack



A Great Value Add!

La Petite Crème

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

Wine Pairing - Brute Champagne, Petit Syrah

Le Petit Déjeuner

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

Wine Pairing - White Merlot, Gewurztraminer

Le Petit Bleu

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.

Wine Pairing - Late Harvest Chardonnay, Pinot Noir

Le Petit Camembert

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.

Wine Pairing - Oak Aged Chardonnay, Zinfandel

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