

## France

**Abbaye de Belloc-** Made & ripened in the Abbaye de Belloc, a Benedictine Abbey, in the Southwestern Region of the French Pyrenees. A pasteurized, sheep's milk cheese that is creamy, sweet, fruity & nutty.

**Abondance-** Raw, cow's milk from the Savoie region, that has a buttery, nutty flavor, similar in taste to Comte, although, more complex. A great melting cheese & substitute for Raclette.

**Beaufort-** Raw, cow's milk from the French Alps. Referred to as "the Prince of Gruyere's." It has a dense, fruity aroma with rich nutty flavors & a touch of sweetness.

**Bleu d'Auvergne-** Cow's milk, this classic blue from the Auvergne region is rather sharp, with a grand, rustic flavor, always of high quality & suitable for any blue cheese recipe.

**Bleu de Gex-** Raw, cow's milk blue, with a rich, sharp flavor. One of the oldest cheeses in France. One of Thom's favorite.

**Boursin-** Rich, cow's milk that is herb-flavored. A triple-cream flavored with garlic or cracked pepper & melts lovingly on everything from hamburgers to crusty French bread.

**Brie de Meaux -** Cow's milk, the true brie of brie's from Meaux! Almost a straw color that will bring home the flavors of France.

**Brillat Savarin-** Cow's milk, triple cream produced in Normandy, named after the renowned 18th century French food writer. Brilliant!

**Brin d'Amour-** sheep's milk, whose name means, "a breath of love." It is soft, mild & aromatic. From the Island of Corsica.

**Cabecou de Rocamadour-** Made according to traditional methods, with entire raw goat's milk from the Southwestern Region of France in the Pyrenees. Smooth & melting paste, a delicate taste, that is hand-molded with authentic shapes.

**Camembert-** Cow's milk, that is soft ripened with a bloomy rind. Similar to Brie, but with a more mushroomy aroma & flavor that add to the complexity.

**Carre du Berry-** Goat's milk, a square, or "carre" of fresh, delicate, fragrant white goat cheese with herbs, & colorful peppercorns of rose & green.

**Chabichou du Poitou-** Raw, goat's milk from the Loire Valley. Smooth, moist & mild with a nutty finish. A classic traditional French cheese.

**Chaource-** Cow's milk, sumptuous & creamy, from the Champagne region. "Raison d'etre" to celebrate.

**Chaubier-** Cow & goat's milk. This cheese has a semi soft texture. The flavor is mild, slightly nutty with a nice creamy finish.

**Chaumes-** Cow's milk, that is soft ripened "monastery-style" cheese, full & creamy with gentle, nutty tones. Wonderful with sausages, cornichons & crackers.

**Clarines-** Cow's milk, a triple creme cheese that is tart, yet, buttery & smooth, produced by Jean Perrin in the Franche-Comte area of France.

**Comte-** Raw, cow's milk, a classic aged cheese from the Jura mountains. This cheese is both creamy & nutty. "One of the world's greatest cheeses."

**Crottin de Chavignol-** Goat's milk, that is semi soft, creamy & mild at its youngest stages. From the famous affineur, Jacquin, in the Loire Valley. Wonderful served with the Sancerre wines of this region.

**Delice de Bourgogne-** Cow's milk, a wonderful, triple cream cheese that is rich & buttery with a slightly sweet flavor.

**Edel de Cleron-** made in Franche-Comte from gently pasteurized cow's milk. A fine faux Vacherin that's almost as good as the raw-milk original.

**Epoisses d' Bourgogne-** Raw, cow's milk. One of the great Burgundian cheeses! Beneath the smooth, reddish-brown rind lies a creamy, blonde interior that exudes a delightfully, barnyardy aroma typical of only the most alluring washed-rind full-flavor cheeses.

**Explorateur-** a real aristocrat of triple creme cheeses, the deep, ivory paste is rich & creamy. Great with fresh fruit, at the end of the meal or simply spread on rustic French bread. Wonderful on grilled chicken.

**Fourme d'Ambert-** Raw, cow's milk blue from the Auvergne region. A lovely, creamy blue to enjoy with crusty french bread.

**Fromage d'Affinois-** Cow's milk, that is soft & creamy with a delicate, lemony flavor. This delightful cheese pairs well with fresh fruits.

**Le Fougeru-** Cow's milk, by Robert Rouzair, this wonderful, Coulommier, is in the true Brie style. Fougerus, "the fern" serves as a decoration and as a flavoring, to this extraordinary cheese. The perfect cheese for a wine tasting!

**Mimolette-** rumored to be Charles de Gaulle's favorite cheese, this cow's milk from Normandy, France is organically dyed orange inside and out. It resembles Dutch Edam.

**Morbier-** Cow's milk, soft-ripening, "monastery" cheese with a layer of ash running through the center with a sweet aroma of nuts & fruits!

**Munster Gerome-** Cow's milk, from Alsace, produces a full, earthy flavor that is unique to this favored cheese.

**Pont l'Eveque-** By La Ferme in Normandy, France. It is semi-soft, meaty, washed-rind cow's milk cheese.

**Port Salut-** Cow's milk. Originally named after the Abbey of Notre Dame du Part-du-Salat at Entrammes & made by Trappist Monks. This semi-soft, mild cheese is still a favorite on many American cheese plates.

**Ossau-Iraty Brebis Pyrenees-** Raw, sheep's milk from the Basque region, that is firm in texture, with concentrated flavors of fruits & nuts. The Basque tradition is to serve this wonderful cheese with black cherry preserves & crusty, grainy breads.

**Reblochon-** Cow's milk, from the Haute-Savoie region produces a smooth, creamy consistency & a mild, fruity flavor. Known for its "delightfully smelly" aroma. Outstanding in a potato casserole.

**Roquefort-** Raw, sheep's milk that is soft, spicy & piquant. "The piece de resistance." What cheese can follow this? Wonderful with anything.

**Saint-Nectaire-** Cow's milk from the town of Auvergne in South, Central France. It is semi-soft with buttery, fruity flavors.

**Selles-sur-Cher-** Goat's milk from the Loire valley. It has a rind of natural mold, covered with salted, charcoal ash & a soft center that melts in your mouth.

**St. Andre-** Cow's milk, triple creme, that is exquisite paired with anything, sausages, fruit, nuts, pate's, rustic breads.

**St. Agur-** Luscious, blue, cow's milk from the Alsace-Lorraine region of France. Creamy, piquant, a magnificent blue to pair with any fine Burgundy.

**St. Marcellin-** Cow's milk, a delicious cheese with intensely nutty & rustic flavors. Produced north of Provence in the Dauphine region of France.

**Valencay-** Goat's milk, semi-aged, with ash & truly exquisite. Produced by the famous affineur, P. Jacquin. Voila!