



# WORLD'S BEST CHEESES

EUROPEAN SELECTIONS • 2022 EDITION

# TABLE OF CONTENTS

## 3 ... IRISH IMPORTS

5 ... Carrigaline

6 ... Cooleeney Farm

## 7 ... ITALIAN IMPORTS

7 ... Caseificio dell'Alta Langa

10 ... Luigi Guffanti Formaggi

18 ... Casa Madaio

## 20 ... PORTUGUESE IMPORTS

## 24 ... FRENCH IMPORTS

29 ... Fromagerie Berthaut

30 ... P. Jacquin & Fils.

32 ... Remond Frères

33 ... Full List



# IRISH IMPORTS



## Corleggy Goat Cheese

*Milk Type: Goat*

*Region of Origin: Cavan*

Corleggy is a mild, aromatic cheese made with raw goat's milk.

**Item #45471 - 1/13 oz.**

**Item #45470 -**



## Corleggy Creeny

*Milk Type: Sheep*

*Region of Origin: Cavan*

Creeny is a hard cheese made with raw sheep's milk.

**Item #45576 - 1/13 oz.**



## Corleggy Drumlin

*Milk Type: Cow*

*Region of Origin: Cavan*

Drumlin is a raw cow's milk cheese with a hard and dense texture. This cheese develops delicate, nutty flavors as it ages.

**Item #45567 - 1/13 oz.**



## Coolattin Mount Leinster Cheddar

*Milk Type: Cow*

*Region of Origin: Carlow*

Mount Leinster is a hard cheddar with a sweet and fruity flavor. Made from pure raw cow's milk.

**Item #45518 - 2/15 kg.**



## Coolea

*Milk Type: Cow*

*Region of Origin: Cork*

A pasteurized cow's milk, gouda-style cheese that is covered in a solid wax rind. This cheese has a rich texture and a sweet, caramel flavor.

**Item #45350 - 1/11 kg.**



## Killeen

*Milk Type: Goat*

*Region of Origin: Galway*

Killeen is a pasteurized goat's milk with a creamy and smooth interior. As the cheese matures, it becomes nutty with age.

**Item #45560 -**



## Mossfield Farm Organic Cheese

*Milk Type: Cow*

*Region of Origin: Offaly*

Organic gouda-style cheese. With its yellow paste, Mossfield is smooth, creamy and sweet. With age, the flavor becomes deeper and more pronounced.

**Item #45368 - 1/11 kg.**



## St. Tola Goat Log

*Milk Type: Goat*

*Region of Origin: Clare*

St. Tola is a cylinder-shaped cheese made with pasteurized goat's milk. This fresh, creamy cheese has flavor notes of honey.

**Item #45621 - 1/1 kg.**



## St. Tola Goat Log with Ash

*Milk Type: Goat*

*Region of Origin: Clare*

St. Tola Ash is a pasteurized goat's milk log covered in ash. This cheese has a fresh and creamy taste.

**Item #45561 - 1/1 kg.**

# IRISH IMPORTS



## Cashel Crozier Blue

*Milk Type: Sheep*

*Region of Origin: Tipperary*

A vegetarian-friendly cheese with a rich, well-rounded flavor. It is gently salty with a distinctly rich creamy texture, offset by a touch of spice.

**Item #45510 – 1/3.3 lb.**



## Cashel Shepherd's Store

*Milk Type: Sheep*

*Region of Origin: Tipperary*

A semi-hard cheese with a creamy texture. Aged for a minimum of six months, this is known for being a traditional farmhouse cheese.

**Item #45512 – 1/4.5 kg.**



## Milleens

*Milk Type: Cow*

*Region of Origin: Cork*

A pink-orange washed rind round with a rich, sweet, floral taste, and a firm and creamy texture.

**Item #45351 – 4/7 oz.**

**Item #45361 – 1/3 lb.**



## Durrus Dunmanus

*Milk Type: Cow*

*Region of Origin: Cork*

A raw cow's milk tomme with a flavor ranging from sweet and nutty to savory and sharp with age.

**Item #45531 – 1/3 kg.**



## Durrus Óg

*Milk Type: Cow*

*Region of Origin: Cork*

A cow's milk cheese with a semi-soft pinkish rind. It is ideal for a cheeseboard and is best served in tartiflette, pasta dishes and baked tartlets.

**Item #45532 – 6/225 g.**



## Durrus Smoked

*Milk Type: Cow*

*Region of Origin: Cork*

Durrus Smoked is a pasteurized cow's milk cheese with a semi-soft, gently smoked rind. This cheese has a mild flavor with notes of oak and cream.

**Item #45534 – 6/8 oz.**



## Gubbeen

*Milk Type: Cow*

*Region of Origin: Cork*

Gubbeen has a mottled rind and pungent aroma. As it ages, its flavor intensifies with notes of oak.

**Item #45352 – 1/1.25 kg.**

**Item #45322 – 12/12 oz.**



## Oak Smoked Gubbeen

*Milk Type: Cow*

*Region of Origin: Cork*

Oak Smoked Gubbeen is a cow's milk cheese that is lightly smoked with oak. This cheese has notes of mushrooms, nuts, bog and forest floor.

**Item #45624 – 1/1.5 kg.**

# IRISH IMPORTS: CARRIGALINE



Why do we make farmhouse cheese? Because it's our passion! You won't find another family made product out there that is created with as much love and care as Carrigaline Farmhouse Cheese. We are a family run business who use milk sourced right here in Cork with the highest quality possible. We care about our customers and we want to deliver a product that is as perfect as we can!! We have been around for over thirty years and we plan on sticking around a lot longer and expanding our customer base so everyone can enjoy our creamy, high quality, artisan cheese.



## **Carrigaline Original**

*Milk Type: Cow*

*Region of Origin: Cork*

Semi-firm delicately textured cheese. As it ages it dries out a little, and grows slightly more flavorful.

**Item #45420 - 12/7 oz.**

**Item #45422 - 1/4 lb.**

## **Carrigaline Garlic & Herb**

*Milk Type: Cow*

*Region of Origin: Cork*

Carrigaline's subtle, delicate cheese flavored with just the right amount of garlic and herbs.

**Item #45440 - 12/7 oz.**

**Item #45442 - 1/4 lb.**

## **Carrigaline Dillisk Seaweed**

*Milk Type: Cow*

*Region of Origin: Cork*

A creamy cheese made from pasteurized cow's milk, Carrigaline with dillisk seaweed has a subtle taste of the Atlantic in every bite.

**Item #45364 - 1/4 lb.**

## **Carrigaline Smoked**

*Milk Type: Cow*

*Region of Origin: Cork*

A semi-firm cow's milk cheese that is surrounded by a light, wax rind. As the cheese ages, the texture dries and becomes more flavorful.

**Item #EN585 - 1/4 lb.**

# IRISH IMPORTS: COOLEENEY FARM



## Cooleeney Farmhouse Cheese

*Milk Type: Cow*

*Region of Origin: Tipperary*

A camembert-style cheese made with pasteurized cow's milk with flavors of mushroom and oak.

**Item #45528 – 6/7 oz.**

**Item #45526 – 1/3.75 lb**



## Baking Cooleeney

*Milk Type: Cow*

*Region of Origin: Tipperary*

A camembert style cow's milk cheese with robust flavors of oak and mushroom in a ceramic dish for baking.

**Item #45553 – 9/7 oz.**



## Cooleeney Darú

*Milk Type: Cow*

*Region of Origin: Tipperary*

A pasteurized cow's milk semi-hard cheese. This cheese is known for its natural rind and long finish.

**Item #45360 – 1/7 lb.**

**Item #45370 – 6/12 oz.**



## Cooleeney Dunbarra

*Milk Type: Cow*

*Region of Origin: Tipperary*

This pasteurized cow's milk cheese is available in two varieties - Pepper and Garlic & Herb.

Dunbarra has a semi-soft texture and a mild taste.

**Garlic & Herb:**

**Item #45522 – 6/7 oz.**

**Item #45521 – 4/4 lb.**

**Pepper:**

**Item #45519 – 6/7 oz.**

**Item #45524 – 4/4 lb.**



## Cooleeney Gleann Óir

*Milk Type: Goat*

*Region of Origin: Tipperary*

A pasteurized goat's milk cheese. Known for its natural rind, this cheese is sweet and nutty.

**Item #EN570 – 1/6 lb.**

**Item #45372 – 6/350 g.**



## Cooleeney Ruby

*Milk Type: Cow*

*Region of Origin: Tipperary*

An ale-washed soft cheese with a creamy texture. It has a noticeable malt flavor and an earthy aroma.

**Item #45525 – 6/200 g.**

**Item #45529 – 4/1.7 kg.**



## Cooleeney Tipperary Brie

*Milk Type: Cow*

*Region of Origin: Tipperary*

Tipperary Brie is a creamy, buttery cheese made with pasteurized cow's milk.

**Plain: Item #45562 – 6/6 oz.**

**with Cranberries: Item #45563 – 6/150 g.**



## Cooleeney Gortnamona

*Milk Type: Goat*

*Region of Origin: Tipperary*

A creamy pasteurized goat cheese. This cheese is ideal for people looking for a non-dairy alternative.

**Item #45555 – 6/7 oz.**

**Item #45557 – 4/3 lb.**

**Item #45556 – 3/2 lb.**

# ITALIAN IMPORTS: ALTA LANGA



Hidden away amongst the Piedmontese hills in Italy you'll find Bosisio, a small village in the Alta Langa. Here, the production of cheese has been handed down from generation to generation by the people who inhabit the area. Through using these traditional methods and honoring the origins of cheeses, Caseificio Dell'Alta Langa creates unique and special cheeses.

Due to the steep slopes of the surrounding mountains, commercialization of the production is near impossible and thus the small herd of goats, sheep, and cows are untainted by the outside. Today, the "tradition of our grandparents" is evident through the high quality craftsmanship of these artisanal cheeses.



## Camembert dell'Alta Langa

*Milk Type: Cow, Sheep, Goat  
Region of Origin: Piemonte*

This soft-ripened, yellow cheese is made with pasteurized milk, and has a fine, compact texture and flavors of hay, milk and a light animal note.

**Item #IT1702 - 6/8 oz.**



## Alta Langa Bianchina

*Milk Type: Goat  
Region of Origin: Piemonte*

This fresh, soft cheese is made with pasteurized goat's milk. Bianchina is acidic with flavors of yogurt and fresh grass.

**Item #1892 - 4/250 g.**



## Alta Langa Blu di Langa

*Milk Type: Cow, Goat, Sheep  
Region of Origin: Piemonte*

This soft-ripened blue is made with pasteurized milk. With its beautiful marbling, Blu di Langa is sweet with flavors of mushrooms and underbrush.

**Item #61703 - 1/1 kg.**



## Alta Langa Bocconcino

*Milk Type: Goat  
Region of Origin: Piemonte*

A soft-ripened cheese made with pasteurized goat's milk. With light, pungent flavors and aromas of herbs, it's best served when warmed on the grill.

**Item #IT1706 - 9/70 g.**



## Alta Langa Bonrus

*Milk Type: Cow, Sheep  
Region of Origin: Piemonte*

A soft-ripened oval cheese made with pasteurized milk. This cheese ripens for two weeks, giving it flavors of boiled milk and dried fruit.

**Item #IT740 - 7/210 g.**



## Alta Langa Brunet

*Milk Type: Goat  
Region of Origin: Piemonte*

A pasteurized, soft-ripened cheese. Reminiscent of Robiola, this cheese— with its aromas of bread and hazelnuts —is best served on warm, toasted bread.

**Item #IT1731 - 6/250 g.**

# ITALIAN IMPORTS: ALTA LANGA



## Alta Langa Caprino di Latte di Cabra

*Milk Type: Goat*

*Region of Origin: Piemonte*

Caprino is a fresh and delicate cheese made with pasteurized goat's milk. This white, rindless cheese has a clean taste with creamy and acidic notes.

**Item #IT1751 – 6/5 oz.**



## Alta Langa Carboncino

*Milk Type: Cow, Goat, Sheep*

*Region of Origin: Piemonte*

A soft-ripened, washed rind cheese coated in vegetable ash. Made with pasteurized milk, it has flavors of warm milk with a bitter vegetable note.

**Item #IT1798 – 8/8 oz.**



## Alta Langa Castelbelbo

*Milk Type: Cow, Goat, Sheep*

*Region of Origin: Piemonte*

A soft-ripened cheese with a compact, wet texture. Made with pasteurized cow, sheep and goat's milk, this cheese is best served at room temperature.

**Item #IT1746 – 1/3 lb.**



## Alta Langa Cravanzina

*Milk Type: Cow, Sheep*

*Region of Origin: Piemonte*

A tender, soft cheese made with pasteurized milk. With its sweet and smooth texture, this cheese has flavors of boiled milk and hay.

**Item #IT1770B – 10/8.8 oz.**



## Alta Langa Cravet

*Milk Type: Goat*

*Region of Origin: Piemonte*

This aged, hard cheese is made with pasteurized goat's milk. Cravet is a Robiola-style cheese with a sharp, yet delicate flavor.

**Item #61704 – 15/90 g.**



## Alta Langa Fior di Langa

*Milk Type: Cow, Sheep, Goat*

*Region of Origin: Piemonte*

This soft-ripened cheese is made with pasteurized cow, sheep and goat's milk. Fior di Langa has a wet texture with flavors of fresh milk and fresh grass.

**Item #IT1776 – 6/10 oz.**



## Alta Langa Il Canet

*Milk Type: Cow, Goat*

*Region of Origin: Piemonte*

Il Canet is a soft-ripened, washed rind cheese with red-orange hues. With a creamy and intense flavor, this cheese is best served at room temperature.

**Item #61702 – 12/90 g.**



## Alta Langa La Tur Cups

*Milk Type: Cow, Sheep, Goat*

*Region of Origin: Piemonte*

La Tur is a hand-processed, soft-ripened cheese with a light, creamy texture. Made of three milks, this cheese has both sweet and acidic notes.

**Item #IT1721 – 6/200 g.**



## Alta Langa Il Nocciolo

*Milk Type: Cow, Sheep, Goat*

*Region of Origin: Piemonte*

A soft-ripened, cube made with pasteurized milk. Aged for only 24 hours, this creamy cheese has a light acid note with the sweetness of melted butter.

**Item #IT1736 – 8/3.5 oz.**

# ITALIAN IMPORTS: ALTA LANGA



## Alta Langa Langherino

Milk Type: Cow, Sheep

Region of Origin: Piemonte

A soft-ripened cheese made with pasteurized milk. With a tender, smooth mouthfeel when young, the cheese becomes intense and creamy with age.

Item #IT1761 - 9/70 g.



## Alta Langa Robiola Bosina

Milk Type: Cow, Sheep

Region of Origin: Piemonte

A square, soft-ripened cheese made with pasteurized milk. Known for its intense scent, Bosina is both delicate and smooth on the palate.

Item #61701 - 8/400 g.



## Alta Langa Rocchetta

Milk Type: Cow, Goat, Sheep

Region of Origin: Piemonte

A soft-ripened cheese made with pasteurized milk. The balanced sweetness and acidity come together bringing forth notes of butter and crème fraîche.

Item #IT1711 - 6/250 g.



## Alta Langa Rosso di Langa

Milk Type: Cow, Sheep

Region of Origin: Piemonte

A soft-ripened, washed rind cheese made with pasteurized cow and sheep's milk. Known for its red-orange hue, this sweet, creamy cheese has flavors of boiled milk and fresh grass.

Item #IT1791 - 8/8.8 oz.



## Alta Langa Toma Della Rocca

Milk Type: Cow, Goat, Sheep

Region of Origin: Piemonte

A soft-ripened cheese made with pasteurized cow, sheep and goat's milk. Made to look like a delicious cake, this cheese has a light, soft texture and tastes of fresh cream.

Item #1933 - 1/1.1 kg.



## Alta Langa Truf

Milk Type: Cow, Goat, Sheep

Region of Origin: Piemonte

Truf 3 Latti is a soft-ripened cheese made with pasteurized cow, sheep and goat's milk. Flavored with chunks of black truffles, this cheese tastes of fresh milk, cream and fresh grass.

Item #61705 - 1/1.5 kg.

# ITALIAN IMPORTS: LUIGI GUFFANTI



The experts at Luigi Guffanti Formaggi select, age, refine, and prepare a wide variety of Italian cheeses for export across the globe. Cheeses have been their passion since 1876 and the name "Luigi Guffanti" represents a time-honored tradition.

## Formaggi per Tradizione



### **Blu del Moncenisio**

*Milk Type: Cow*

*Region of Origin: Piemonte*

More intense and peppery than Gorgonzola, Blu del Moncenisio is firm yet creamy with a slightly sweet finish.

**Item #46363 - 1/4.5 lb.**



### **Blu di Lanzo**

*Milk Type: Cow*

*Region of Origin: Piemonte*

A rich, creamy blue cheese from the Piedmont valley. Sweet notes balance the intense blue flavor.

**Item #46361 - 1/1 kg.**



### **Gorgonzola Cremificato**

*Milk Type: Cow*

*Region of Origin: Lombardia*

This unctuous blue is mild, sweet, and grassy in flavor with veins of P. Rocqueforti.

**Item #49320 - 1/26 lb.**

**Item #49321 - 1/13 lb.**



### **Gorgonzola DOP Piccante**

*Milk Type: Cow*

*Region of Origin: Lombardia, Piemonte*

Aged 300 days (three times longer than normal!), it has a compact texture, intense marbling, and an assertive, distinct flavor.

**Item #49403 - 1/10 lb.**



### **Erborinato di Pecora**

*Milk Type: Sheep*

*Region of Origin: Lazio, Bracciano*

Erborinati Di Pecora is a raw milk blue with strong and intense flavors. This cheese has a compact, yellow paste with holes and bluish marbling.

**Item #48700 - 1/3 lb.**



### **Erborinato San Carlone Caffè**

*Milk Type: Cow*

*Region of Origin: Novara*

This blue cheese is made from cow's milk and coated in coffee. It is slightly spicy with a unique bitter coffee flavor and is aged for 90 days.

**Item #48700 - 1/3 kg.**

# ITALIAN IMPORTS: LUIGI GUFFANTI



## **Parmigiano Reggiano Vacca Rosse**

*Milk Type: Cow*

*Region of Origin: Reggio Emilia*

Exclusively made from the milk of red-patched Reggiana cows, this raw milk cheese is richer and deeper than standard Parmigiano Reggiano.

**Item #51261 - 1/20 lb.**



## **Formaggio di Fossa di Sogliano DOP**

*Milk Type: Sheep*

*Region of Origin: Emilia Romagna*

This intensely sharp, cave-ripened pecorino is dry and crumbly. It is piquant with earthy notes of mushrooms.

**Item #49153 - 1/1 kg.**



## **Pecorino al Tartufo Striato**

*Milk Type: Sheep*

*Region of Origin: Emilia Romagna*

This whole sheep's milk cheese has the intense flavor and aroma of black truffles. When halved, streaks of vegetable ash and truffles are seen.

**Item #47375 - 1/3 kg.**



## **Pecorino di Pienza**

*Milk Type: Sheep*

*Region of Origin: Toscana*

Lanolin in sheep milk gives the semi-firm cheese an oily sheen. It's nutty & sweet with a slight lactic tang. The orange rind is rubbed with tomato paste.

**Item #51303 - 1/4 lb.**



## **Pecorino di Pienza Nero**

*Milk Type: Cow, Sheep*

*Region of Origin: Toscana*

Hard and grainy, Pecorino di Pienza is nutty and intensely sweet with a slight lactic tang. The black rind is a sign of a well-aged cheese.

**Item #51362 - 1/3.5 lb.**



## **Pecorino Foja de Noce**

*Milk Type: Sheep*

*Region of Origin: Marche*

The cheese is barrel aged in layers of walnut leaves. Its flavor is intense and sweet with a nutty aroma.

**Item #51343 - 1/2.4 lb.**



## **Pecorino Maremma**

*Milk Type: Sheep*

*Region of Origin: Toscana*

If you believe all pecorino cheeses are salty and piquant, Maremma can be quite a delicious revelation. It is delicate with pleasant lanolin notes.

**Item #51313 - 1/5 lb.**



## **Castelmagno DOP di Alpeggio**

*Milk Type: Cow*

*Region of Origin: Piemonte*

Aged until a marbled interior, this skimmed cow's milk cheese is hard and grainy in texture with very intense penicillin and barnyard flavors.

**Item #46958 - 1/3.5 kg.**



## **Castelmagno DOP Prodotto della Montagna**

*Milk Type: Cow*

*Region of Origin: Piemonte*

Intensely flavored, made from skimmed cow's milk. Strong barnyard and penicillin notes.

**Item #47445 - 1/6 kg.**

# ITALIAN IMPORTS: LUIGI GUFFANTI



## **Branzi**

*Milk Type: Cow*

*Region of Origin: Lombardia*

An Alpine-style cheese, Branzi has a nutty flavor and is known for its melting capabilities.

**Item #46393 – 1/16 lb.**



## **Provolone Mandarone**

*Milk Type: Cow*

*Region of Origin: Piemonte*

Aged for 3-4 years, this provolone boasts a unique intensity. Sharp and sweet, this is a true table cheese, perfect for antipasti platters.

**Item #51740 – 1/2.5 kg.**



## **Storico Ribelle Presidio**

*Milk Type: Cow, Goat*

*Region of Origin: Lombardia*

A raw milk cheese with a rich flavor highlighting animal and grassy notes.

**Wheel: Item #55206 – 1/8 lb.**

**Quarter: Item #55205 – 1/2 lb.**



## **Toma Alpeggio di Roberto**

*Milk Type: Cow*

*Region of Origin: Piemonte*

This raw milk cheese has intense flavors with notes of alpine and stable herbs. Best served with full-bodied red wines, aromatic honey and fresh fruit.

**Item #48730 – 1/4.5 kg.**



## **Bitto**

*Milk Type: Goat, Cow*

*Region of Origin: Lombardia*

Produced only in high-elevation mountain pastures in the summer, it is made of a blend of goat & cows' milk, making for a hearty, unforgettable flavor.

**Item #46333 – 1/20 lb.**



## **Salva Cremasco DOP**

*Milk Type: Cow*

*Region of Origin: Lombardia*

Under the natural rind, the paste is aromatic and bright, changing from creamy to crumbly the closer you get to the center.

**Item #52933 – 1/3 kg.**



## **Dobbiaco**

*Milk Type: Cow*

*Region of Origin: Trentino-Alto Adige*

Named after a mountain resort in Val Pusteria, Dobbiaco can be raw or pasteurized with a sweet and milky flavor.

**Item #47403 – 1/8 lb.**



## **Brescianella Aquavite**

*Milk Type: Cow*

*Region of Origin: Lombardia*

Soaked in brandy for several days and rolled in wheat bran, this cheese is delicately flavored and brings washed-rind cheese to new heights.

**Item #47083 – 4/300 g.**

# ITALIAN IMPORTS: LUIGI GUFFANTI



## Formaggio Ubriaco al Prosecco

*Milk Type: Cow*

*Region of Origin: Veneto*

Bathed in Prosecco marc, this hard cow's milk cheese has a delicate aroma.

**Item #55100 – 1/11 lb.**



## Formaggio Ubricaco

*Milk Type: Cow*

*Region of Origin: Veneto*

A hard, slightly sharp cow's milk cheese that is washed in wine with a distinct purple rind and grapey flavor.

**Item #55200 – 1/15 lb.**



## Toma Maccagno

*Milk Type: Cow*

*Region of Origin: Piemonte*

A true expression of terroir, this cheese has notes of grass and hay. The rind is washed in saffron which gives it a distinct orange color.

**Item #54333 – 1/4 lb.**



## Brescianella Stagionata

*Milk Type: Cow*

*Region of Origin: Lombardia*

Brescianella comes exclusively from the province of Brescia. This washed-rind cheese is creamy, sweet, and distinctly yeasty.

**Item #47100 – 4/1.75 lb.**



## Taleggio Vecchio

*Milk Type: Cow*

*Region of Origin: Lombardia*

Creamy paste with a red, spreadable rind. Hidden, full-bodied flavor. Perfect example of the craft of cheese making.

**Item #54043 – 1/5 lb.**



## Stracchino di Capra

*Milk Type: Goat*

*Region of Origin: Lombardia*

Similar to Taleggio, which used to be called Stracchino, this cheese is made exclusively with full-fat, raw goats' milk.

**Item #49343 – 1/4.75 lb.**



## Birra

*Milk Type: Cow*

*Region of Origin: Piemonte*

This cheese is washed in blonde ale and caved for at least 30 days. It is delicate and lightly sweet with a warm, hoppy finish from the beer.

**Item #46925 – 6/300 g.**

# ITALIAN IMPORTS: LUIGI GUFFANTI



## Bra Tenero

*Milk Type: Cow, Sheep, Goat  
Region of Origin: Piemonte*

A semi-soft cheese aged only 2 months, Bra Tenero has an elastic texture and fresh flavor with a slight sharpness on the finish.

**Item #47010 – 1/16 lb.**



## Scimudin

*Milk Type: Cow, Goat  
Region of Origin: Lombardia*

A bloomy rind cheese with a rich creamy texture. Mild and sweet, Scimudin is easily paired with honeys, jams and mostardas.

**Item #52443 – 1/4 lb.**



## Tomino Boscaiolo

*Milk Type: Cow  
Region of Origin: Piemontese*

These little discs are made of fresh, whole cow's milk. It is soft and delicate in flavor with a salty-briny tang at the finish.

**Item #54423 – 22/3 oz.**



## Robiola Nostrana

*Milk Type: Cow  
Region of Origin: Lombardia*

The pasteurized cow's milk this robiola is made from is very creamy, making the pale yellow paste of this cheese sweet, milky, and soft.

**Item #52673 – 12/5.5 oz.**



## Robiola delle Ortiche

*Milk Type: Cow, Goat, Sheep  
Region of Origin: Piemonte*

This small three-milk cheese is coated in herbs for an aromatic and acidic flavor. Characterized by a short maturation period a flowering rind.

**Item #50564 – 6/350 g.**



## Robiola di Capra

*Milk Type: Sheep  
Region of Origin: Lombardia*

Robiola is usually made from mixed milks, but this 100% sheep's milk version is rich and sweet, with a slight gameness from the milk.

**Item #52607 – 6/200 g.**



## Robiola di Roccaverano DOP

*Milk Type: Goat  
Region of Origin: Piemonte*

This robiola has an earthy sweetness and slight tang with a velvety finish when young. When aged, flavors intensify with an underlying goatiness.

**Item #52608 – 6/7 oz.**



## Robiola di Roccaverano DOP Frescissima

*Milk Type: Cow, Goat  
Region of Origin: Piemonte*

This very fresh, mixed-milk robiola is sweet, creamy, tangy, and delicate.

**Item #50600 – 6/8 oz.**



## Robiola di Pura Capra

*Milk Type: Goat  
Region of Origin: Piemonte*  
This is an excellent quality goat cheese. Not to be confused with Robiola di Roccaverano, which requires longer aging among other specifications.

**Item #52608 – 6/7 oz.**

# ITALIAN IMPORTS: LUIGI GUFFANTI



## Robiola Incavolata Capra

*Milk Type: Goat*

*Region of Origin: Piemonte*

This robiola is wrapped in cabbage, which keeps the cheese moist and smooth long after the leaf has wilted. It is fresh and grassy in flavor.

**Item #52503 – 9/200 g.**

**Item #52463 – 6/250 g.**



## Robiola Castagna

*Milk Type: Goat*

*Region of Origin: Piemonte*

This robiola has a quick maturation period. The chestnut leaves impart an earthy, nutty flavor.

**Item #55223 – 9/120 g.**

**Item #52529 – 4/250 g.**



## Robiola in Cherry Leaves

*Milk Type: Goat*

*Region of Origin: Piemonte*

This robiola is wrapped in cherry leaves, which imparts sweet and fruity notes to the young cheese.

**Item #52528 – 9/120 g.**

**Item #52527 – 4/250 g.**



## Robiola Mucca-Capra

*Milk Type: Cow, Goat*

*Region of Origin: Lombardia*

In a new twist on the two-milk robiola sheep's milk is replaced by goat's milk. It is tangy, milky, and sweet with yeasty and goaty notes.

**Item #52468 – 12/8 oz.**



## Robiola Due Latti

*Milk Type: Cow, Sheep*

*Region of Origin: Piemonte*

A relatively mild cheese with notes of mushroom and hay. This square-shaped cheese has a slight bloomy rind and oozing texture.

**Item #47104 – 12/250 g.**

**Item #89845 – 12/110 g.**



## Robiola Tre Latti

*Milk Type: Cow, Goat, Sheep*

*Region of Origin: Piemonte*

The best of all three milks: an overriding richness from the cow milk, a tangy, lemony note from the goat milk, and a gaminess from the sheep milk.

**Item #47113 – 4/300 g.**



## Robiola Oro

*Milk Type: Cow*

*Region of Origin: Lombardia*

This young robiola has a distinct personality all its own. It uses hay-fed cows' milk and is sweet and milky, with the flavor of yeasts of the rind.

**Item #52683 – 12/10 oz.**



## Robiola di Bufala

*Milk Type: Buffalo*

*Region of Origin: Lombardia*

A new twist on an Italian classic. It has a round shape, soft texture and creamy, bloomy rind through the use of Penicillium Camemberti.

**Item #47329 – 4/270 g.**



## Tometta di Capra Caglio Fico

*Milk Type: Goat*

*Region of Origin: Piemonte*

This vegetarian-friendly cheese is sweet with the aromatic flavor of fig leaves. It is complex and soft with a slight saltiness from salt brine.

**Item #52531 – 9/120 g.**

# ITALIAN IMPORTS: LUIGI GUFFANTI



## Capra Lago d'Orta

*Milk Type: Goat*

*Region of Origin: Piemonte*

This young raw milk cheese takes the form of a truncated pyramid. It is an intense and fragrant goat milk cheese with a geotrichum rind.

**Item #52018 – 6/200 g.**



## Artisan Mascarpone

*Milk Type: Cow*

*Region of Origin: Lombardia*

Artisan Mascarpone is made with a pasteurized cow's milk and has a fresh yet slightly acidic flavor.

**Item #50646 – 6/250 g.**



## Furmaggetta Fresca Tre Latti

*Milk Type: Cow, Goat, Sheep*

*Region of Origin: Piemonte*

These young, three milk cheeses have a thin, bloomy rind and is typically made with summer milk. It has animal notes and an acidic finish.

**Item #51540 – 6/400 g.**



## Capra Cremosa al Tartufo

*Milk Type: Goat*

*Region of Origin: Lombardia*

This fresh goat cheese is topped with black truffles. The tanginess of the cheese balances the earthiness of the truffles to create a unique cheese.

**Item #47333 – 5/6 oz.**



## Capra Fresca Assorted

*Milk Type: Goat*

*Region of Origin: Lombardia*

Expect pleasant and uncomplicated bright, goaty flavors and a luxuriously moist texture. Various herbs are added to preserve and add flavor.

**Item #47203 – 6/5 oz.**



## Caprino Fresco Prato Fiorito

*Milk Type: Goat*

*Region of Origin: Piemonte, Lombardia*

These artisan goats' milk cheeses are coated in various herbs and flowers and such as wild fennel, rose petals, and dandelion flowers.

**Item #47197 – 6/7.5 oz.**



## Sierass

*Milk Type: Cow, Sheep*

*Region of Origin: Piemonte*

Similar to Ricotta, but with added cream, it has a rich, well-developed, aromatic flavor. It is delicate and aged wrapped in strands of hay.

**Item #53693 – 1/700 g.**



## Mozzarella di Bufala DOP in Cups

*Milk Type: Water Buffalo*

*Region of Origin: Campania*

This is the real deal. Genuine Mozzarella di Bufala is packed in water in clear cups. It is lactic in flavor with a sweet finish.

**Item #50640 – 6/8 oz.**



## Burro di Panna Acidificata

*Milk Type: Cow*

*Region of Origin: Lombardia*

Its flavor is slightly fuller and more tangy than other butters. It's wonderful for spreading on bread or for baked goods.

**Item #46933 – 20/9 oz.**

# ITALIAN IMPORTS: LUIGI GUFFANTI



## *Sapori dell'Antica Murgia Donvito Dolce Ricotta*

The cheese that thinks it's cake! Each torte is made from fresh Italian Ricotta that has been blended with premium ingredients and baked to perfection. Lightly sweetened with a fluffy texture, each torte is easy to slice and serve.



### **Dolce Ricotta Almond**

*Milk Type: Cow, Water Buffalo  
Region of Origin: Puglia  
Item #51703 - 1/4 lb.*



### **Dolce Ricotta Blueberry**

*Milk Type: Cow, Water Buffalo  
Region of Origin: Puglia  
Item #52383 - 2/6 lb.*



### **Dolce Ricotta Chocolate**

*Milk Type: Cow, Water Buffalo  
Region of Origin: Puglia  
Item #51903 - 1/2.5 lb.*



### **Dolce Ricotta Coffee**

*Milk Type: Cow, Water Buffalo  
Region of Origin: Puglia  
Item #51803 - 1/2.5 lb.*



### **Dolce Ricotta Lemon**

*Milk Type: Cow, Water Buffalo  
Region of Origin: Puglia  
Original: Item #89812 - 2/4 lb.  
Mini: Item #52004 - 9/200 g.  
with Chocolate Chips: Item #51704 - 1/4 lb.*



### **Dolce Ricotta Pistachio Mini**

*Milk Type: Cow, Water Buffalo  
Region of Origin: Puglia  
Item #52005 - 9/200 g.*

# ITALIAN IMPORTS: CASA MADAIO



## CASAMADAIO

Born from tradition and a love for cheeses, Casa Madaio uses fresh milk from a dairy farm in the heart of Cilento National Park in Campania, Italy. This milk is processed on site and brought to Casa Madaio's modern facility in Eboli and these superb cheeses are made.

Cilento National Park has been a UNESCO World Heritage Site since 1998. It's 180,000 acres stretches from evergreen hills to the coastline along the Tirreno Sea. This unique landscape directly influences the *laison du terroir*, the link between the land and product.



### Ficcaccio

*Milk Type: Buffalo, Cow*  
*Region of Origin: Campania*

This cheese is wrapped in fresh fig leaves and cave-aged for 30-40 days. The high humidity of these caves gives this cheese a moist, soft texture and forest-y, fig flavors.

**Item #47269 - 2/950 g.**



### Yogurt Intero di Bufala

*Milk Type: Buffalo*  
*Region of Origin: Campania*

These fresh, buffalo milk yogurts have fruit in the bottom and are packaged in eco-friendly jars.

**Plain: Item #47119 - 9/100 g.**

**Lemon: Item #47121 - 9/100 g.**

**Strawberry: Item #47120 - 9/100 g.**



### Mozzarella di Bufala PDO

*Milk Type: Buffalo*  
*Region of Origin: Campania*

This is the real deal! A PDO cheese, Mozzarella di Bufala has a world famous fresh, milky taste. The queen of pasta filata cheeses.

**Item #46413 - 6/500 g.**

**Item #47268 - 12/140 g.**



### Sfogliato

*Milk Type: Cow*  
*Region of Origin: Campania*

This pasta filata cheese is made from cow's milk, natural rennet, and salt. Aged at least 8 months, it is characterized by its pear shape.

**Item #53713 - 4/5 kg.**

**Item #53718 - 1/3 kg.**



### Teneri Ricotta di Bufala

*Milk Type: Buffalo*  
*Region of Origin: Campania*

These little buttons of fresh buffalo ricotta are high in whey protein. Made by forming the curds into small bundles, it is lactic and mild, which makes it a great cooking ingredient.

**Item #54064 - 8/2/100 g.**

# ITALIAN IMPORTS: CASA MADAIO



## Accasciato

*Milk Type: Buffalo, Cow*

*Region of Origin: Campania*

This semi-soft aged cheese is sweet and aromatic. Its creamy and soft inside is protected by a firm, opaque rind.

**Item #46143 – 4/1.8 kg.**



## Barilotto

*Milk Type: Buffalo*

*Region of Origin: Campania*

Using whey leftover from mozzarella di bufala, the curds are heated and placed in the mold. It is a sharp cheese with a mild, delicate aroma.

**Item #46413 – 6/500 g.**

**Item #47268 – 12/140 g.**



## Cuor di Burrata

*Milk Type: Buffalo*

*Region of Origin: Campania*

This fresh cheese is made by mixing chopped mozzarella curds (stracciata) and rich, fresh cream. It is lactic and hazelnutty in flavor.

**Item #47127 – 8/200 g.**

**Item #47148 – 10/250 g.**



## Burratina

*Milk Type: Buffalo, Cow*

*Region of Origin: Campania*

These little pockets of cheese are filled with chopped mozzarella curds (stracciata) and cream. It has a strong aroma of fresh milk and butter with a sweet taste.

**Item #47117 – 8/125 g.**



## Caciobufala

*Milk Type: Buffalo*

*Region of Origin: Campania*

This cheese is made from sweet pasteurized water buffalo milk. It is pleasantly buttery and aromatic. Aged 8-12 months, it has the ideal melt-in-your-mouth texture.

**Item #47257 – 1/3.5 kg.**



## Cilentano ai Fichi

*Milk Type: Buffalo, Cow, Sheep*

*Region of Origin: Campania*

This mixed milk cheese is made using an ancient recipe from Campania. The cheese is the perfect harmony of the three milks and the addition of the sweet figs creates an ideal dessert cheese.

**Item #46458 – 12/140 g.**

# PORTUGUESE IMPORTS



## Bica de Queijo

Milk Type: Cow, Sheep, Goat

Region of Origin: Minho

A distinctive farmhouse cheese made from pasteurized goat, cow and sheep's milk. Aged in cloth and brushed with red pepper and wine.

Item #62830 – 1/4 kg.



## Mendevil

Milk Type: Cow

Region of Origin: Minho

A lovely pasteurized cows' milk cheese, produced in the northeast region of Portugal. Aged 90 days, notes of fruit and grass.

Item #62817 – 4/1.2 lb.



## Urze

Milk Type: Sheep

Region of Origin: Serra da Estrela, Guarda

Semi-hard raw sheep's milk cheese coagulated with thistle rennet. Aged for 60 days and brushed with olive oil and red pepper.

Item #62800 – 6/500 g.



## Beira Baixa Queijo de Cabra

Milk Type: Goat

Region of Origin: Beira Baixa

Raw goat's milk cheese produced in central Portugal. The delicate soft texture has a light grassy and mild nutty flavor.

Item #62867 – 4/600 g.



## Cuco

Milk Type: Sheep

Region of Origin: Alentejo

Cuco is a raw sheep cheese. Clothbound during aging, this cheese has a spicy and acidic flavor.

Item #62801 – 9/250 g.

Item #62802 – 4/500 g.



## São Jorge DOP

Milk Type: Cow

Region of Origin: São Jorge Island

São Jorge is a semi-firm, raw cow's milk cheese made in the Azores. Aged 3 to 7 months, São Jorge is known for its full flavor and clean aroma.

3 Month:

Quarter Wheel: Item #33278 – 1/5.5 lb.

Full Wheel: Item #62868 – 1/10 kg.

4 Month:

Full Wheel: Item #62833 – 1/10 kg.

7 Month:

Full Wheel: Item #62857 – 1/10 kg.



## Silva

Milk Type: Sheep

Region of Origin: Serra da Estrela, Guarda

Silva is an herbacious raw sheeps milk cheese made in the serra de estrela mountains.

Perfect for scooping with bread.

Item #62804 – 4/500 g.

# PORTUGUESE IMPORTS



## Dom Villas Meia-lua

*Milk Type: Cow*

*Region of Origin: Minho*

Washed with sweet red pepper and EV Olive Oil, this cheese has a mild flavor that is buttery and smooth.

**Item #62832 - 4/500 g.**



## Terrincho Velho DOP

*Milk Type: Sheep*

*Region of Origin: Trás os Montes*

Washed with sweet red pepper and EV Olive Oil. Well-balanced mixture of aromas and flavors. Long-lasting taste.

**Item #62821 - 4/600 g.**



## Serra da Estrela DOP

*Milk Type: Sheep*

*Region of Origin: Serra da Estrela*

Washed. Thin, pale straw-colored rind. Smooth, with a rich aroma. Herbaceous and lightly acidulous.

**Item #62823 - 4/800 g.**



## Nisa DOP

*Milk Type: Sheep*

*Region of Origin: Alentejo*

Robust and earthy flavor becoming herby and citric.

**Item #62820 - 4/1 kg.**



## Serpa DOP

*Milk Type: Sheep*

*Region of Origin: Alentejo*

Straw-yellow color with a sweet, herbaceous, grassy note. A light barnyard taste with a sour-milk finish.

**Item #62827 - 4/2 kg.**



## Mistura da Beira Baixa

*Milk Type: Cow, Sheep, Goat*

*Region of Origin: Beira Baixa*

A cheese made from a mix of raw sheep, goat and cows milk. With a soft paste and mild flavor this cheese is a delight.

**Item #62853 - 4/800 g.**



## Amarelo DOP

*Milk Type: Goat, Sheep*

*Region of Origin: Beira Baixa*

Washed, yellow straw cheese with a strong flavor, barnyard, slightly bitter.

**Item #62812 - 4/900 g.**



## Casa Lusa Zimbro

*Milk Type: Sheep*

*Region of Origin: Serra da Estrela*

Smooth, rich aroma. Herbaceous and lightly acidulous.

**Item #62826 - 4/1 kg.**



## Castel Branco

*Milk Type: Sheep*

*Region of Origin: Beira Baixa*

Castelo Branco DOP is a soft cheese made from raw sheep's milk. With a pleasant aroma and a taste that is clean and spicy.

**Item #62855 - 4/6 lb.**

# PORTUGUESE IMPORTS



## Castelinhos

Milk Type: Cow

Region of Origin: Azore

Castelinhos, or small castle in Portuguese, is a semi-soft cheese from a volcanic island. It's like the artisanal Portuguese cousin of Port Salut.

Item #62873 – 6/1 kg.



## Serpa Velho

Milk Type: Sheep

Region of Origin: Alentejo

Strong, spicy, sweet, and tart, this creamy thistle rennet cheese is a delight. Made with raw sheep milk in the south of Portugal.

Item #62822 – 4/1 kg.



## Tété Manteiga de Cabra Goat Butter

Milk Type: Goat

Region of Origin: Saloia

Tété has been producing quality dairy since 1960. The snow white butter in a beautiful box is as delicious as it is eye catching.

Item #62809 – 6/170 g.



## Convento da Serra Amexia d'Elvas Preserved Plums

Region of Origin: Alentejo

Grown for centuries in the Elvas, Greengage plums are known as the "Queen of Plums". Known for a fragrant aroma and sweet taste.

Item #62848 – 6/320 g.

Item #62768 – 1/5 kg.



## Convento da Serra Pingo de Mel Figs

Region of Origin: Alentejo

These figs are late harvest, increasing their natural sweetness and preserved in sugar cane syrup. Pair with creamy or blue cheese.

Item #62878 – 6/320 g.

Item #62881 – 1/5 kg.



## Quinta do Côro Port Fig, Walnut, & Quince Candies

Region of Origin: Sardoal

These traditional Portuguese candies are great for gift baskets

Item #62875 – 4/290 g.



## Sabores com Tradição Queijinhos Doce Tradicional

Region of Origin: Aveiro

Traditional Portuguese recipe made from almond, egg yolk and sugar.

Item #62876 – 6/120 g.



## Da Morgada Quince Paste Marmelada

Region of Origin: Odivelas

Portuguese quince, also known as the fruit of love. Cooked quince & sugar combine to create a sweet & delicate floral paste.

Item #62858 – 10/180 g.

# PORTUGUESE IMPORTS



## Quinta do Freixo Croquete de Figo

*Region of Origin: Faro*

These traditional candies are well-known in the Algarve region where Faro is located. Also known as "fig fudge", these sweets are soft and creamy. Made from minced, sweetened figs and almonds.

**Item #62844 – 144/0.5 oz.**



## Quinta do Freixo Queijo de Figo

*Region of Origin: Faro*

This fig cake is made using a traditional recipe from the Algarve with figs, herbs, chocolate, spices and almonds. Exquisite flavor, ideal to accompany, in small pieces, a coffee or a digestif.

**Item #62842 – 1/200 g.**



## Quinta do Freixo Doce de Abóbora

*Region of Origin: Faro*

Made without artificial flavors or preservatives, this pumpkin jam is recognized for its quality and exquisite taste. Made in southern Portugal near the town of Loulé.

**Item #62847 – 12/450 g.**



## Quinta do Freixo Doce de Figo

*Region of Origin: Faro*

Made without artificial flavors or preservatives, this fig jam is recognized for its quality and exquisite taste. Made in southern Portugal near the town of Loulé.

**Item #62849 – 12/450 g.**



## Quinta do Freixo Doce de Tomate

*Region of Origin: Faro*

Made without artificial flavors or preservatives, this tomato jam is recognized for its quality and exquisite taste. Made in southern Portugal near the town of Loulé.

**Item #62846 – 12/450 g.**



## Quinta do Freixo Doce de Laranja

*Region of Origin: Faro*

Made without artificial flavors or preservatives, this orange jam is recognized for its quality and exquisite taste. Made in southern Portugal near the town of Loulé.

**Item #62871 – 12/400 g.**

# FRENCH IMPORTS



## Grès des Vosges

Milk Type: Cow

Region of Origin: Alsace

This soft-ripened cheese is washed with a touch of Kirsch. A true farmhouse delight, pungent with a sweet undertone and buttery mouthfeel.

**Mini: Item #12184 - 8/125 g.**

**Large: Item #12188 - 2/850 g.**



## Grès de Vosges with Truffle

Milk Type: Cow

Region of Origin: Alsace

This soft cheese has a washed rind and is filled with a mixture of cream, little black truffle pieces and truffle oil. This imparts a subtle truffle flavor.

**Item #12185 - 6/125 g.**



## Grès d'Alsace Affiné La Tradition

Milk Type: Cow

Region of Origin: Alsace

Traditionally ripened only 6 days, this soft cheese has a supple texture with a creamy and melting texture. The pine wrap imparts a mild woody note.

**Item #12190 - 8/150 g.**



## Petit Grès Champenois

Milk Type: Cow

Region of Origin: Alsace

An un-washed version of Grès des Vosges and in the familiar oval shape – except it has a thin, yet fluffy, bloomy rind and is enriched with extra creme-fraiche, making it a double crème.

**Item #12185 - 6/125 g.**

## Petit Grès Champenois with Truffle

Milk Type: Cow

Region of Origin: Alsace

The same bloomy, double crème cheese as the traditional Grès Champenois that has been filled with black truffles. A creamy, rich-tasting cheese.

**Item #12190 - 8/150 g.**



## Besace Du Berger Affinée Cendrée

Milk Type: Goat

Region of Origin: Provence

Spotty, puckered, and weeping when at the peak of perfection, you'll find this delicacy to be more like a bag of gold when it makes it to your table.

**Item #37163 - 6/120 g.**



## Chevrefeuille l'Enrobé

Milk Type: Goat

Region of Origin: Provence

These fresh young goat cheeses covered in fruit are real crowd pleasers. Tangy and well balanced.

**Apricot: Item #FR1130 - 6/2.8 oz.**

**Cranberry: Item #FR1131 - 6/2.8 oz.**



## Lavort

Milk Type: Sheep

Region of Origin: Auvergne

The paste has a white and yellow color and yields a sweet, nutty flavor. Lavort has a parmesan-like consistency and is a good match with fruits.

**Item #13103 - 4/4.5 lb.**

# FRENCH IMPORTS



## Ami du Chambertin

*Milk Type: Cow*

Pasteurized for the U.S. market, Raymond Gaugry created Ami du Chambertin in 1950. Ami is a washed-rind cow's milk cheese with a thin, rust-colored, crinkly rind, and a full flavor.

**Item #17109 – 6/250 g.**



## Reblochon Préféré de Fromi

*Milk Type: Cow*

*Region of Origin: Savoie*

A traditional soft-ripened cheese which is slightly pungent with notes of hazelnut.

**Item #23353 – 6/500 g.**



## Bonde d'Antan

*Milk Type: Goat*

*Region of Origin: Charantes-Poitou*

Flaky and soft with a mild citrus tang when young. The wrinkled rind dries out, as does the paste, becoming more firm, flinty, and piquant with age.

**Item #21523 – 6/200 g.**



## Fromager des Clarines

*Milk Type: Cow*

*Region of Origin: Haute-Savoie*

This cheese should be eaten at room temperature by cutting the top rind off and scooping it out with a spoon. It has notes of mushroom and truffle.

**Item #23473 – 7/9 oz.**



## Germain Langres

*Milk Type: Cow*

*Region of Origin: Champagne*

This lovely washed rind is not turned as it ages, resulting in a deep indentation at its peak that becomes more pronounced with age.

**Item #38153 – 6/180 g.**



## Petit Billy

*Milk Type: Goat*

*Region of Origin: Loire Valley*

Delicious, fresh goat's milk cheese from the Loire Valley. Light and tasty, this is a great addition to your cheese plate.

**Item #35203 – 6/6 oz.**



## Sevre & Belle Le Chevrot

*Milk Type: Goat*

*Region of Origin: Charantes-Poitou*

Depending on age, it can be slightly runny along the edge or cakey and dense all the way through.

**Item #1255 – 6/200 g.**



## Sevre & Belle Bûche Caprifeuille

*Milk Type: Goat*

*Region of Origin: Charantes-Poitou*

A lovely little log of french-style aged goat cheese. It ranges from soft and creamy when young, to flakey and hard when aged.

**Item #1324 – 6/10 oz.**

# FRENCH IMPORTS



**Papillon Perail**

*Milk Type: Sheep*

*Region of Origin: Aveyron*

The perfect treat when you want something rich, creamy and earthy with the savory, yet caramel-sweet notes you can only find in a sheep cheese.

**Item #35163 – 8/150 g.**



**Jean Faup Bethmale Chevre**

*Milk Type: Goat*

*Region of Origin: Eastern Pyrénées*

It is not chalky or barnyardy at all, and it has an ivory paste lightly spotted with small holes. The goat's milk adds complexity and pleasant nuttiness.

**Item #18650 – 1/9 lb.**



**Jean Faup Bethmale Vache**

*Milk Type: Cow*

*Region of Origin: Eastern Pyrénées*

This raw cow's milk cheese has a pleasantly tangy flavor and somewhat spicy finish. It is a semi-soft, uncooked cheese with a pressed curd.

**Item #8600 – 1/9 lb.**



**Maison de la Truffe Brie with Black Truffles**

*Milk Type: Cow*

*Region of Origin: Paris*

This is one of the most luxurious cheeses out there. The powerful taste of a high quality earthy brie combined with cream and truffle create a refined and perfectly balanced fusion.

**Item #10873 – 1/4 kg.**

**Item #10905 – 1/1.5 kg.**



**Maison de la Truffe Camembert with Black Truffles**

*Milk Type: Cow*

*Region of Origin: Paris*

Earthier than this Brie counterpart, this truffle-infused camembert is creamy, mushroomy, with an umami kick from the truffles.

**Item #10906 – 5/150 g.**



**Le Gall Motte d'antan Sel de Mer Butter**

*Milk Type: Cow*

*Region of Origin: Brittany*

Traditionally slow-churned artisanal butter from Brittany with Fleur de Sel salt crystals.

**Item #46143 – 12/250 g.**



**Pierre-Robert**

*Milk Type: Cow*

*Region of Origin: Seine et Marne*

This triple creme is similar to Brillat Savarin with a luscious mouthfeel and butteriness.

**Item #1092 – 4/17 oz.**



**Fleur du Maquis**

*Milk Type: Sheep*

*Region of Origin: Corsica*

Also known as Brin d'Amour, it is named for the herbs that coat its rind. The herbs are a blend of 16 different wild herbs native to Corsica.

**Item #30703 – 6/1.5 lb.**

# FRENCH IMPORTS



## Tremblaye Saint Foin Sage

*Milk Type: Cow*

*Region of Origin: Ile de France*

Made from organic thermized milk, this soft-ripened cow's milk cheese is creamy and mild. The sage version is distinctively herbaceous.

**Item #37213 – 6/300 g.**



## Tremblaye Brie Fermier

*Milk Type: Cow*

*Region of Origin: Ile de France*

Full flavored with notes of mushroom, this organic brie is the closest to a French AOC version available in the US.

**Item #37233 – 2/1 kg.**



## Tremblaye Camembert Fermier

*Milk Type: Cow*

*Region of Origin: Rambouillet*

This organic Camembert is smooth and creamy, but enjoys an earthy, mushroomy pungency only found in hand-made, limited-production varieties.

**Item #37223 – 12/250 g.**



## Tremblaye Persille de Rambouillet

*Milk Type: Goat*

*Region of Origin: Rambouillet*

This is an exceptionally smooth, creamy organicgoat's milk blue cheese. It has an ashy exterior and a veined interior.

**Item #37258 – 2/1 kg.**



## Tremblaye Le Chèvredu Fermier

*Milk Type: Goat*

*Region of Origin: Rambouillet*

This is a hand ladeled organic goat cheese with a wrinkly geotricum rind. It has a perfectly balanced creamy, moist texture, and little goat "zing".

**Item #37217 – 9/120 g.**



## Pico Picandine

*Milk Type: Goat*

*Region of Origin: Perigord*

A chalky cheese with an oozing creamline. Its flavor is lactic and grassy-sweet with a hint of salt and scant barnyard notes.

**Item #1298 – 6/100 g.**



## Picandine Picandou

*Milk Type: Goat*

*Region of Origin: Perigord*

Creamy goat cheese from the Pyrenees, with garlic and herbs.

**Item #35350 – 24/40 g.**



## Picandine Picandou Affiné

*Milk Type: Goat*

*Region of Origin: Perigord*

Creamy goat cheese from the Pyrenees, with garlic and herbs.

**Item #35348 – 6/70 g.**

# FRENCH IMPORTS



## Délice d'Argental Mini

Milk Type: Cow

Region of Origin: Burgundy

This soft ripened triple-cream is made from cow's milk with crème fraîche added. The texture is unctuous and creamy with a milky, delicate flavor.

**Traditional:** Item #11257 - 6/100 g.

**Bio (Organic):** Item: #10807 - 6/200 g.



## Délice d'Argental aux Truffes

Milk Type: Cow

Region of Origin: Burgundy

Truffles and cream are a delicious addition to Delice d'Argental. Bold umami notes balance out the rich, crème fraîche tang of this cheese.

**Item #11250 - 6/110 g.**



## Délice d'Argental aux Cranberry

Milk Type: Cow

Region of Origin: Burgundy

Triple crème cheeses are natural partners to fruit. Sweet-tart cranberries balance out the rich, crème fraîche tang of this cheese.

**Item #11251 - 6/110 g.**



## Délice de Pommard à la Truffe

Milk Type: Cow

Region of Origin: Burgundy

A newer incarnation of Alain Hess' famous Delice de Pommard, combines the buttery richness of a triple-crème cows' milk cheese with truffle.

**Item #22826 - 6/100 g.**



## Délice de Pommard au Moutarde

Milk Type: Cow

Region of Origin: Burgundy

Mustard seed is pressed into the exterior of his rustic cheese. It's a luxurious combination and one whose flavors meld into a memorable mouthful.

**Item #22823 - 6/7 oz.**



## Chaource

Milk Type: Cow

Region of Origin: Champagne-Ardenne

It is so creamy and rich that it is often mistaken for a triple cream, and so pairs nicely with Champagnes and other light white wines.

**Item #22103 - 6/9 oz.**



## Coulommiers

Milk Type: Cow

Region of Origin: Seine et Marne

This brie-style cheese is particularly mushroomy.

**Item #1088 - 6/400 g.**



## Pont l'Eveque Calvados

Milk Type: Cow

Region of Origin: Normandy

A square cheese with a crosshatched rind and barnyardy aroma. Washed in Calvados, the local apple based eau de vie.

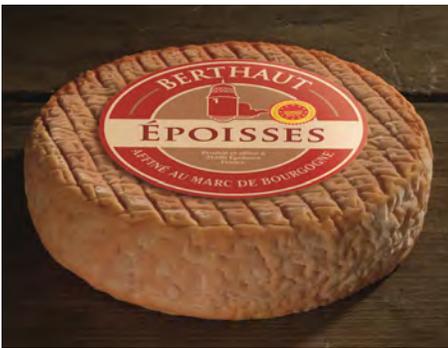
**Item #13923 - 6/7 oz.**

# FRENCH IMPORTS: BERTHAUT



The Berthaut Epoisses you love, in many shapes and sizes!

Epoisses is a supple cow's milk cheese with a bright orange rind. Made in the Burgundy Region and washed in Marc de Bourgogne, it is a pungent cheese with notes of fruit..



## Berthaut Epoisses Coupe

*Milk Type: Cow  
Region of Origin: Burgundy  
Item #1113 - 2/1 kg.*



## Le Petit Berthaut Epoisses

*Milk Type: Cow  
Region of Origin: Burgundy  
Item #23035 - 8/60 g.*



## Berthaut Epoisses

*Milk Type: Cow  
Region of Origin: Burgundy  
Item #1101 - 12/250 g.*



## Berthaut Epoisses Half Moon

*Milk Type: Goat  
Region of Origin: Burgundy  
Item #23030 - 6/125 g.*



## Berthaut Soumaintrain

*Milk Type: Cow  
Region of Origin: Burgundy*  
The cheese is rubbed 2-3 times per week during aging, and annatto is added to redden the rind. Pleasantly pungent with a fruity, yeasty beefiness.  
*Item #27813 - 6/14 oz.*



## Berthaut Trou du Cru

*Milk Type: Cow  
Region of Origin: Burgundy  
Item #1144 - 12/1.7 oz.  
Item #27843 - 12/1.7 oz.*

# FRENCH IMPORTS: JACQUIN

**P. Jacquin  
& Fils**  
*Depuis 1947*

For over 50 years and through 3 generations La Fromagerie P. Jacquin & Fils has been making delicious goat cheeses in the Berry region in the heart of France.

The different shapes and sizes of these Loire Valley goat cheeses each impact ripening in their own ways. Most of the cheeses are available in slightly different varieties, fresh, ashed, and young/aged.

If you don't see it, just ask!



**Jacquin Goat Rondin aux Fleurs**

*Milk Type: Goat*

*Region of Origin: Berry, Loire Valley*

**Item #17926 – 1/1 kg.**



**Jacquin Goat Bûchette aux Fleurs**

*Milk Type: Goat*

*Region of Origin: Berry, Loire Valley*

**Item #17899 – 6/100 g.**



**Jacquin Goat Coeur aux Fleurs**

*Milk Type: Goat*

*Region of Origin: Berry, Loire Valley*

**Item #22424 – 6/170 g.**



**Jacquin Valençay**

*Milk Type: Goat*

*Region of Origin: Berry, Loire Valley*

A traditional French goat cheese available in various stages of maturation and flavor intensity.

**Item #37423 – 6/9 oz.**



**Jacquin Valençay Pyramidfrais Cendre**

*Milk Type: Goat*

*Region of Origin: Berry, Loire Valley*

**Item #19443 – 6/9 oz.**



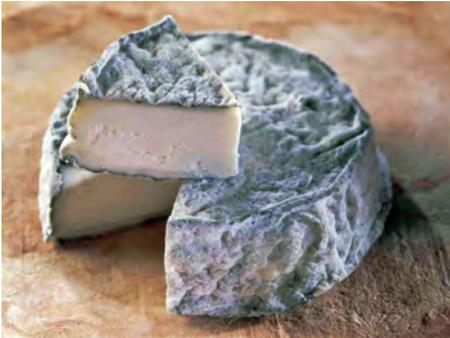
**Jacquin Origin Chabris Valençay-Style**

*Milk Type: Goat*

*Region of Origin: Berry, Loire Valley*

**Item #37428 – 6/220 g.**

# FRENCH IMPORTS: JACQUIN



## Jacquin Rond du Cher

Milk Type: Goat

Region of Origin: Berry, Loire Valley

As it ages, the surface area dries out and the interior becomes creamy and complex with notes of hay. A fresh cheese coated in vegetable ash.

Item #36343 – 6/8 oz.



## Jacquin Sainte Maure Ash

Milk Type: Goat

Region of Origin: Berry, Loire Valley

This log-shaped cheese is distinguished by a reed piercing through the center. It is extremely goaty and not for the faint of heart.

Item #36643 – 5/10 oz.



## Jacquin Carré du Berry

Milk Type: Goat

Region of Origin: Berry, Loire Valley

A fresh goat's milk cheese coated in regional herbs. Light texture with an underlying creaminess.

Item #31523 – 6/9 oz.



## Jacquin Origin Rond du Cher in Wood Box

Milk Type: Goat

Region of Origin: Berry, Loire Valley

Ash ripened goat cheese with upfront notes of lemon and hay with a slightly barnyardy finish.

Item #36343 – 6/150 g.



## Jacquin Sainte Maure Ash in Wood Box

Milk Type: Goat

Region of Origin: Berry, Loire Valley

Item #36653 – 5/250 g.



## Jacquin Origin Carré du Berry in Box

Milk Type: Cow

Region of Origin: Berry, Loire Valley

Item #31529 – 6/250 g.



## Jacquin Crottin de Champcol

Milk Type: Goat

Region of Origin: Berry, Loire Valley

These crottin illustrate the perfect balance between mineral and fresh goat's milk flavors.

Item #33203 – 12/2 oz.



## Jacquin Tomme de Chèvre Grand Mère Adrienne

Milk Type: Goat

Region of Origin: Berry, Loire Valley

Item #37438 – 1/1 kg.



## Jacquin Selles Sur Cher in Wood Box

Milk Type: Goat

Region of Origin: Berry, Loire Valley

Item #36353 – 6/5.3 oz.

# FRENCH IMPORTS: REMOND FRÈRES



We have been in love with the raw milk cheeses from Fromagerie Le Pic for many years. Sadly when we could no longer import them, they became a treat reserved only for trips to France. For over 10 years we begged and begged the producer to make a pasteurized version for the U.S. and finally they agreed!

Under the line Remond Frères Fromagerie, brothers Julien and Benjamin reformulated their parents' famous geotrichum goat cheeses for the U.S. market. We believe the result is one of the finest lines of goat cheese on earth.



**Remond Frères Rouelle Ash**  
*Milk Type: Goat*  
*Region of Origin: Penne, Midi-Pyrénées region*  
**Item #78770 – 6/250 g.**



**Remond Frères Petite Rouelle Ash**  
*Milk Type: Goat*  
*Region of Origin: Penne, Midi-Pyrénées region*  
**Item #78775 – 6/155 g.**



**Remond Frères Cabécou 2-Pack**  
*Milk Type: Goat*  
*Region of Origin: Penne, Midi-Pyrénées region*  
**Item #78773 – 6/140 g.**



**Remond Frères Le Cœur**  
*Milk Type: Goat*  
*Region of Origin: Penne, Midi-Pyrénées region*  
**Item #76774 – 6/120 g.**



**Remond Frères La Bûchette White**  
*Milk Type: Goat*  
*Region of Origin: Penne, Midi-Pyrénées region*  
**Item #78772 – 6/150 g.**

# FRENCH IMPORTS: FULL LIST

Item #	BRAND	Item	Pack Size
37443		BEL FIURITU VENACO 6/400G P	6/400G
1387		CABRIDOUX S.ET B. (P)	15/125 G
31413		CAPRIFEUILLE, SEVRE BELLE 6/10OZ	6/10OZ
9830		CHATELAIN 60% BRIE 3K (P)	2/3K
20473		ECHIRE BEURRE PETIT SEL 100/1OZ (P)	100/1OZ
33783		FUMAISON BREBIS SMOK SHEEP 4.4 (P)	3/4.4#
13600		LE MOULIS GRAND 2/9 P	2/9#
35413		PARDOU ARRIOU BREBIS SHEEP 1/5LB	1/5LB
25803		PROVENT PERSILLE DESTIGNES 12/1.75P	12/1.7#
35418		TOME PARDOU CHEVRE MONTAGNE 1/2.7K	1/2.7K
17183		TOMME AU MARC PROVENT 3/3	3/3#
13800	AGOUR	AGOUR PETIT BREBIS 6/2LB	6/2#
1251	CHEVRE	CHEVRE D'OR SEVRE ET BELLE P	6/150g
33123	CORSICA	CORSU VECCHIO 2/3.5 P AIR (P)	2/3.5#
20443	ECHIRE	ECHIRE BEURRE UNSALTED 20/8OZ (P)	20/8OZ
20440	ECHIRE	ECHIRE BUTTER BASKET 1/5K (P)	1/5K
20453	ECHIRE	ECHIRE BUTTER SALTED BARS 20/250G P	20/250G
16725	FRANCE	BAEHLER TRUFFLE RACLETTE 1/5KG	1/5KG
24813	FRANCE	MONT DES CATS 2/4.5	2/4.5#
35163	FRANCE	PERAIL BREBIS PAPIILLON 8/150G (P)	8/150G
38408	FROMI	LINCET BRILLAT SAVARIN (AIR) 3/500G	3/500G
35311	GUILLOTEAU	FLORETTE GOAT BRIE1/1K	1/1K
10946	ISIGNY	ISIGNY BUTTER OVALS SWEET 20/250G	20/250G
10947	ISIGNY	ISIGNY CHURNED OVAL BUTTER SALTED 2	20/250G
17899	JACQUIN	JACQUIN BUCHETTES AUX FLEURS - AIR	6/100G
22424	JACQUIN	JACQUIN COEUR AUX FLEURS 6/170G	6/170G
17926	JACQUIN	JACQUIN RONDIN AUX FLEURS 1/1K	1/1K
8600	JEAN FAUP	BETHMALE VACHE, JEAN FAUP 2/10#	2/10#
20563	LE GALL	LEGALL FLEUR D SEL BEURRE 12/250G P	12/250G
21623	LINCET	BRILLAT SAVARIN 17OZ, LINCET (P)	3/17OZ
21613	LINCET	BRILLAT SAVARIN HERB LINCET3/17OZ(p	3/17OZ
20411	PAMPLIE	PAMPLIE BUTTER FLEUR DE SEL BARS	20/250G
24123	SEVRE ET BELLE	SEVRE BELLE CHEVROT MINI 12/2.8 OZ	12/2.8 OZ
13103	SOCIETE LAITIERE DE VICHY	LAVORT SHEEP MILK 3/4.5	3/4.5#
10123	DELIN	DELIN BRILLAT SAVARIN WFM 6/7OZ	6/7OZ (P)
14323		CHEBRIS CHEVRE/BREBIS, ONETIK 3.5KP	2/3.5K
30996		CHEVREFEUILLE TOME FLEUR CRAN 2K(P)	1/2K (P)
22825		DELICE DE POMMARD GINGERBREAD100G P	6/100G
38404		DELIN REGAL BOURGOGNE TRUFFLE 110G	6/110G
23053		EPOISSES AOC GERMAIN 6/250G	6/250G
23803		GRAIN DORGE 6/9OZ P	6/9OZ
1122		GRATTE PAILLE PASTEURISE (P)	8/350g
38373		REGAL DE BOURGOGNE HERB 6/7OZ P	6/7OZ
19771		SALERS AOP DISCHAMP 1/8 WHL 1/5K	1/5K
1144		SOUMAINTRAIN BERTH USA	6/400g
1156	BERTHAUT	AFFIDELICE CHABLIS BERTHAUT USA	8/200G
23030	BERTHAUT	BERTHAUT EPOISSES1/2 MOON	6/125G
1113	BERTHAUT	EPOISSES AOC BERTHAUT LARGE (P)	2/1Kg
1101	BERTHAUT	EPOISSES AOC BURNED BOX, BERTHAUTAIR	6/250g
23035	BERTHAUT	LE PETIT BERTHAUT EPOISSES 8/60G	8/60G
27843	BERTHAUT	TROU DU CRU, BERTHAUT 12/1.7OZ (P)	12/1.7OZ
10971	CHABERT	CHABERT FLOCON DE SAVOIE12/120G	12/120G
37163	CHEVREFEUILLE	BESACE CHEVRE AFFINE 6/120G (P)	6/120G
FR1130	CHEVREFEUILLE	ENROBE APRICOT CHEVRE	6/2.8 OZ
FR1131	CHEVREFEUILLE	ENROBE CRANBERRY/AIRELLES	6/2.8 OZ

# FRENCH IMPORTS: FULL LIST

Item #	BRAND	Item	Pack Size
1340	CHEVREFEUILLE	TOME FLEUR VERTE CHEVREFEUILLE	1/5.5#
21633	DELIN	BRILLAT SAVARIN DELIN (AIR) 3/500G	3/500G
1094	DELIN	DELICE DE BOURGOGNE MINI	6/200g Al
22823	DELIN	DELICE DE POMMARD HESS 6/7OZ (P)	6/7OZ
38433	DELIN	DELIN BRILLAT SAVARIN ORGANIC 200G	6/200G
38430	DELIN	DELIN BRILLAT SAVARIN TRUFFLES 200G	6/200G
38407	DELIN	DELIN REGAL BOURGOGNE BRUSCHETTA (P)	6/110G
38406	DELIN	DELIN REGAL BOURGOGNE PINEAPPLE (P)	6/110G
1368	DELIN	REGAL BOURGOGNE DELIN GAR/HERBS 72%	6/200 G
38340	DELIN	REGAL DE BOURGOGNE RAISIN 6/110G	6/110G
30703	FLEUR DU MAQUIS	FLEUR DE MAQUIS BRIN DAMOUR 1.5 (P)	6/1.5#
21523	FRANCE	BONDE DANTAN 200G AIR (P)	6/200G
31933	FRANCE	CHABICHOU D'ANTAN 8/6OZ (P)	8/6OZ
1093	FRANCE	DELICE DE BOURGOGNE	1/2.2k
35203	FRANCE	PETIT BILLY TRIBALLAT 6/6OZ	6/6OZ
38420	FROMI	CREMEUX DE BOURGOGNE TRUFFLE AIR	3/500G
38400	FROMI	DELICE ANANAS (PINEAPPLE) 3/500G (p)	3/500G
22826	FROMI	DELICE DE POMMARD TRUFFLE 6/100G (P)	6/100G
23045	FROMI	EPOISSES CHALANCEY COUPE 2/1K (p)	2/1K
23703	GARMY	GARMY GAPERON 6/13OZ P	6/13OZ
17109	GAUGRY	AMI DU CHAMBERTIN 6/250G (P)	6/250G
23043	GERMAIN	EPOISSES CHABLIS GERMAIN 6/200G	6/200G
24503	GERMAIN	LANGRES GERMAIN COUPE 2/1K	2/1.2K
38153	GERMAIN	LANGRES GERMAIN 6/180G P	6/180G
25073	GEROME	MUNSTER GEROME 12/125G (P)	12/125G
25053	GEROME	MUNSTER, GEROME MINI 12/220G	12/220G
13927	GRAINDORGE	CAMEMBERT CALVADOS GRAINDORGE 150GF	6/150G
25215	GRAINDORGE	COEUR DU BRAY HEARTS 6/200G	6/200G
13929	GRAINDORGE	GRAINDORGE CAMEMBERT CALVADOS 250G	6/250G
13923	GRAINDORGE	GRAINDORGE PONT LEVEQUE 6/7OZ- AIR	6/7OZ
1158	GRAINDORGE	LE CALVADOS GRAINDORGE 40% (P)	6/250g
1163	GRAINDORGE	LIVAROT GRAIN ORD COUPE (P)	2/3.3#
1162	GRAINDORGE	LIVAROT GRAIND ORD.	6/250g
25225	GRAINDORGE	PETIT COEUR DU BRAY 24/25G (P)	24/25G
25227	GRAINDORGE	PETIT COEUR DU BRAY 4 PACK- 25G	4 (4/25G)
26303	GRAINDORGE	PONT LEVEQUE COUPE 2/3.5 P	2/3.5#
33595	GUILLOTEAU	FROMAGER BREBIS BREBICET 1/1K	1/1K
20511	ISIGNY	ISIGNY BEURRE AOP 1/2 SEL MOTTE 5KG	1/5KG (P)
17853	JACQUIN	BLEUET GOAT, JACQU 1/1.5K P	1/1.5K
31523	JACQUIN	CARRE DU BERRY, JACQUIN 6/9OZ P	6/9OZ
37428	JACQUIN	CHABRIS ORIGVALENCAY STYWOODBX(p)	6/220G
32803	JACQUIN	COEUR BERRY CINDER 6/7OZ JACQUIN (P)	6/7OZ
22413	JACQUIN	COEUR DE BERRY, JACQUIN 6/7OZ P	6/7OZ
1264	JACQUIN	CORNILLY FRAIS JACQUIN (p)	6/250g
22422	JACQUIN	JACQUIN AFFINE COEUR CENDRE (P)	6/150G (P)
31529	JACQUIN	JACQUIN CARRE DU BERRY IN BOX 250G	6/250G
22421	JACQUIN	JACQUIN COEUR SPECIAL VALENTIN BOX	4/150G (P)
33203	JACQUIN	JACQUIN CROTTIN CHAMPCOL CV AGED(P)	12/3OZ
33202	JACQUIN	JACQUIN CROTTIN CHAMPIGNOU (p)	12/60G
11258	JACQUIN	JACQUIN MINI PYR CENDREE 12/30G (p)	12/30G
11256	JACQUIN	JACQUIN RONDCENDRE FRAIS COQU (p)	6/150G
36653	JACQUIN	MONTRESOR ORIGIN woodbx (St. Maur(p)	5/250G
25333	JACQUIN	OLIVET CENDRE, JACQUIN 5/7OZ P	5/7OZ WL
25460	JACQUIN	PAVE JADIS JACQUIN 1/1.4K (p)	1/1.4K
19403	JACQUIN	PYRAMIDES WHITE, JACQUIN 6/9OZ (p)	6/9OZ

# FRENCH IMPORTS: FULL LIST

Item #	BRAND	Item	Pack Size
36343	JACQUIN	ROND DU CHER ORIG WOODBX 6/150G(p)	6/150G
36353	JACQUIN	SELLES SURCHER WOODBX,JACQ (p)	6/5.3 OZ
36643	JACQUIN	ST MAURE ASH, JACQUIN 5/250G P	5/250G
36603	JACQUIN	ST MAURE WHITE, JACQUIN 5/10OZ P	5/10OZ
37438	JACQUIN	TOMME CHV GRND MERE1K ADRIAN (p)	1/1K
37423	JACQUIN	VALENCAY INDRE AFFINE JACQUIN 6/9OZ	6/220G
19443	JACQUIN	VALENCY PYR FRAIS CENDRE 6/9OZ (p)	6/9OZ
23474	JEAN PERIN	FROMAGE DE CLARINES 7/8.8OZ WF	7/8.8 OZ
21641	LINCET	BRILLAT SAVARIN LINCET CRAN (p)	4/200G
22103	LINCET	CHAOURCE, LINCET 6/9OZ P	6/9OZ
23048	LINCET	EPOISSES LINCET 6/250G (p)	6/250G
10137	LINCET	LINCET DELICE FRAIS CRAN-AIR (p)	4/200G
10138	LINCET	LINCET DELICE FRAIS PAPAYA 200G(p)	4/200G
10136	LINCET	LINCET ROND DU VIGNES 9/70G (P)	9/70G
27815	LINCET	SOUMAINTRAIN LINCET 6/250G (p)	6/250G
8700	ONETIK	BLUE DES BASQUES, ONETIK 2/7	2/7#
14321	ONETIK	CHABRIN TOME CHEVRE, ONETIK	2/7#
1074	ONETIK	PILOTA ONETIK VACHE/BREBIS CRTE. NA	2/4 KG
22923	PERRIN	EDELCLERON PM MINI,PERRIN 200G (p)	7/200G
23473	PERRIN	PERRIN FROMAGER DES CLARINES AIR	7/250G
1215	PERRIN	PERRIN RACLETTE DE SCEY PAST -19815	1/14LB
35742	PERRIN	SECRET DE LYS (MARCELLIN) 8/80G AIR	8/80G
33263	POITOU CHEVRE	CROTTIN DANTAN 12/60G	12/60G
37988	POITOU CHEVRE	DELICE DUPOITOU CENDRE AFFANTAN (p	8/150G
32010	POITOU CHEVRE	MOTHAIS FEUILLE DANTAN 6/180G P	6/180G
36648	POITOU CHEVRE	P'TIT ST. MAURE D'ANTAN 6/170G (P)	6/170G
1177	PONT LEVEQUE	PONT EVEQUE GRAIND ORD. DEMI (p)	6/180g
16701	PRUGNE	ST NECTAIRE DISCHAMP 2/4#	2/4#
20343	RODOLPHE LM	BEURRE BARATTE DOUX PLQETTS20/250GP	20/250G
23383	ROUZAIRE	BRIARD GRAND MARNIER, ROUZAIRE11OZP	4/11OZ
21503	ROUZAIRE	BRIE DE MEAUX ROUZAIRE 3K (P) AIR	1/3K
21643	ROUZAIRE	BRILLAT SAVARIN BABY 100G (P)	9/100G
1080	ROUZAIRE	BRILLAT SAVARIN ROUZ CAVE USA75%(P	4/500g
1088	ROUZAIRE	COULOMMIERS ROUZ LARGE BOX USA (P)	6/400g
23393	ROUZAIRE	FIN BRIARD BLK TRFLES,ROUZA 11OZ(p)	4/11OZ
1358	ROUZAIRE	FIN BRIARD ROUZ. GD MARN. (P)	4/310 G
1105	ROUZAIRE	FIN BRIARD ROUZ. TRUFFLES USA 50%P	4/310G
1155	ROUZAIRE	FOUGERUS PASTEURISE (P)	4/700g
1154	ROUZAIRE	FOUGERUS ROUZ MINI USA (P)	8/250g
10850	ROUZAIRE	GRAND MOGOL ROUZ WOOD BOX 5/200G (P	5/200G
23943	ROUZAIRE	GRATTE PAILLE MINI, ROUZRE 8/6OZ P	8/6OZ
1085	ROUZAIRE	JEAN GROGNE ROUZAIR PASTEURISE (P)	1/3#
26213	ROUZAIRE	PIERRE ROBERT MINI 9/100G AIR (P)	9/100G
21505	ROUZAIRE	ROUZAIRE BRIE TRUFFE WOOD BOX 1.5K	1/1.5K
1092	ROUZAIRE	ROUZAIRE CAVE PIERRE ROBERT 75% AIR	4/500g
21634	ROUZAIRE	WHOLE FOODS BRILLAT SAVARIN 17.8OZ	4/17.8OZ
1255	SEVRE ET BELLE	CHEVROT SEVRE ET BELLE	8/200G
24103	SEVRE ET BELLE	SEVRE BELLE CHEVROT 6/8OZ AIR	6/8OZ
1324	SEVRE ET BELLE	ST MAURE CAPRIFEUILLE S.E.B.	6/280g
1013	SOCIETE LAITIER DE LAQUE	BLEU DE LAQUEUILLE 1/2 S/COQUE (P)	2/2.85#
37258	TREMBLAYE	PERSILLE DE RAMBOUILLET CHEVRE FERM	2/1KG
37233	TREMBLAYE	TREMBLAYE BRIE FERMIER (AIR) P	2/1K
37223	TREMBLAYE	TREMBLAYE CAMEMBERT FERMIER (AIR) P	12/250G
37217	TREMBLAYE	TREMBLAYE CHEVREDOU 9/120G (P)	9/120G
37219	TREMBLAYE	TREMBLAYE GOAT BRIE 2/1K (P)	2/1K

# FRENCH IMPORTS: FULL LIST

Item #	BRAND	Item	Pack Size
37250	TREMBLAYE	TREMBLAYE LE JOUVENCEAU GOAT 8/200G	8/200G
37204	TREMBLAYE	TREMBLAYE SAINT JACQUES 9/220G	9/20G (P)
37203	TREMBLAYE	TREMBLAYE ST FOIN 300G P	6/300G
37213	TREMBLAYE	TREMBLAYE ST FOIN SAGE P	6/300G
10123	DELIN	DELIN BRILLAT SAVARIN WFM 6/7OZ	6/7OZ (P)
1019		BLEU DES CAUSSES AOC LAVEZE (P)	4/1.3Kg
12188		GROS GRES DES VOSGES 1/1.2KG	1/1.2KG
???	CABOT	CABOT EXTRA SHARP WHEEL	1/34# AVG
14353	FRANCE	OSSAU IRATY AOC, BASCO BEARNAIS 10#	2/10#
10911	FROMI	8 BLUMEN 1/6.5KG	1/6.5KG (P)
83466	FROMI	APPENZELLER EDEL 9 MO 1/6.5K (P)	1/6.5K (P)
10921	FROMI	BEAUFORT ETE 14M 1/8 EXCEL 5K (p)	1/5K
37168	FROMI	BESACE TRUFFE 6/60G (p)	6/60G
35220	FROMI	BRIE ROYALE AU TRUFFLES 1/1.6K (p)	1/1.6K
10873	FROMI	BRIE TRUFFE MAISON 1/4K (p)	1/4K
10806	FROMI	BUCHE CHEVRE XAVIER DAVID 5/250G (P)	5/250G
38344	FROMI	CAMEMBERT BOCAGE 12/250G (P)	12/250G
10906	FROMI	CAMEMBERT MAISON TRUF 5/180G (p)	5/180G
10756	FROMI	CAMEMBERT MARIE HAREL 12/250G (P)	12/250G
10796	FROMI	CAMEMBERT XAVIER DAVID 12/250G (P)	12/250G
11247	FROMI	CHEVRE D ARGENTAL 1K (P)	1/1K
11260	FROMI	CHEVRE DES CREMIERS 1KG (P)	1/1KG
30998	FROMI	CHEVREFEU FLEUR DU SOLEIL 2.5K (p)	1/2.5K
12192	FROMI	CHEVRETTE D'ARGENTAL 5/600G	5/600G
10306	FROMI	CHEVRIER LA TRADITION 5/600G	5/600G
22476	FROMI	COEUR GOURMAND PLUM 6/50G	6/50G
10740	FROMI	COMTE AOC FORT LUCOTTE15/200G (p)	15/200G
10721	FROMI	COMTE AOC,ST ANTOINE 10/14M 1/4 20P	1/20#
10844	FROMI	COMTE CYCLAMEN 30 MONTH 20# (P) AIR	1/20#
10894	FROMI	COMTE ELEGANCE 6/9 MO 1/70# (p)	1/70#
10841	FROMI	COMTE EXCELLENCE 13-18 MO 1/70# (P)	1/70#
10872	FROMI	COMTE FORT ST ANT SYMPHONIE1/4 (p)	1/20#
10722	FROMI	COMTE FORT ST ANTOINE 16-24MO 20# P	1/20#
10885	FROMI	COMTE MARCEL P SEDUCTION 16-21M (p)	1/20#
10604	FROMI	COMTE PLENTITUDE 30 MONTH 1/9K (P)	1/9K (P)
10720	FROMI	COMTE ST ANTOINE 10/14MO 75 (P)	1/75#
10730	FROMI	COMTE ST ANTOINE 16/24MO 70 (P)	1/70#
11240	FROMI	CREMEUX D'ARGENTAL 60% 2/2K (P)	2/2K
10908	FROMI	CREMOSO AL TARTUFI PRECO 1/5.5K (P)	1/5.5K
33235	FROMI	CROTTIN LA TRADITION 12/60G (p)	12/60G
10798	FROMI	CROTTIN XAVIER DAVID 12/60G (P)	12/60G
10777	FROMI	DELICE CRANBERRIES USA 55J 3/500G(P)	3/500G
89431	FROMI	DELICE CREMIER FROMI 1/1.7 K (P)	1/1.7 K
11223	FROMI	DELICE D'ARGENTAL TRIPLE CRÈME 1K(P)	2/1K
10797	FROMI	EPOISSES XAVIER DAVID 6/250G (P)	6/250G
10854	FROMI	EXQUIS D'ARGENTAL 6/200G (P)	6/200G
10870	FROMI	FLEUR DU CREMIER CRANBERRY 1/1K	1/1K
10875	FROMI	FLEUR DU CREMIER FIGUE 1/1K	1/1K
10877	FROMI	FOURME AUX SAUTERNES XD 1/2KG (p)	1/2KG
10790	FROMI	FOURME D AMBERT XAVIER DAVID 2/2K	2/2K
11719	FROMI	FOURME DAMBERT ETUI FROMI 8/125G (p)	8/125G
21650	FROMI	FROMI BRILLAT AUX TRUFFE 3/500G (p)	3/500G
31993	FROMI	FROMI CHABICHOU DU POITOU 6/150G	6/150G
10837	FROMI	FROMI GRES SANGLE 8/150G (P)	8/150G
11250	FROMI	FROMI MINI DELICE TRUF USA 110G (p)	6/110G

# FRENCH IMPORTS: FULL LIST

Item #	BRAND	Item	Pack Size
10718	FROMI	GABIETOU 3KG (P)	1/3.3KG
10763	FROMI	GRAND SAPIN 2/1.2k (P)	2/1.2K
12199	FROMI	GRES CHAMPENOIS TRUFFLE 6/125G (p)	6/125G
12185	FROMI	GRES DE VOSGES TRUFFLES 6/125G (P)	6/125G
12184	FROMI	GRES DES VOSGES 8/125G P	8/125G
12183	FROMI	GRES DES VOSGES WASHED RIND 850G (P)	2/850G
10827	FROMI	GRES SANGLE TRADITION 2/750G (P)	2/750G
11241	FROMI	LINGOT D'ARGENTAL 2/1K (p)	2/1K
10760	FROMI	MARIE HAREL PONT L'EVEQUE 6/220G (p)	6/220G
11251	FROMI	MINI DELICE CRANBERRY USA 3.9OZ (p)	6/3.9 OZ
11249	FROMI	MINI DELICE D'ARGENTAL 180G (p)	6/180G
11257	FROMI	MINI DELICE D'ARGENTAL 6/100G (p)	6/100G
11254	FROMI	MINI DELICE HERBES 6/3.9OZ (p)	6/3.9 OZ
13605	FROMI	MOULIS CREMIER 1/3.9K (p)	1/3.9K
10794	FROMI	MUNSTER AOC XAVIER DAVID 2/1.75# (P)	2/1.75#
25043	FROMI	MUNSTER AOC, FROMI 6/500G P	6/500G
32720	FROMI	PERSILLE DE RAMBOUILLET - FROMI	2/1K
22427	FROMI	PETIT BOISE 12/80G	12/80G
21645	FROMI	PETIT BRILLAT SAVARIN W/ HERBS 200G	6/200 G
10807	FROMI	PETIT DELICE ARGENTAL BIO 6/200G (P)	6/200G
21648	FROMI	PETIT DELICE CRANBERRY USA 55J (p)	6/200 G
10835	FROMI	PETIT DELICE CREMIERS TRUFF. 6/20(P)	6/200G
11265	FROMI	PETIT DELICE DES CREMIERS 200G (p)	6/200G
21647	FROMI	PETIT DELICE W/ PAPAYA USA 55J (p)	6/200 G
10804	FROMI	PETIT DELICE XAVIER DAVID 6/200G (P)	6/200G
10817	FROMI	PETIT GRES CHAMPAGNE 6/125G (P)	6/125G
12193	FROMI	PETIT GRES CHAMPENOIS 150G (P)	5/150G
10819	FROMI	PETIT GRES CHEVRE 4/125G (p)	4/125G
12190	FROMI	PETIT GRES DU JURA 8/150G (P)	8/150G
12120	FROMI	PETIT GRES VOSGES FIG 6/125G	6/125G
11285	FROMI	PETIT SAPIN 270G (P)	6/270G
35348	FROMI	PICANDOU AFFINE 6/70G (p)	6/70G
1298	FROMI	PICO AFFINE PICANDINE (P)	6/100G
23038	FROMI	PONT L' EVEQUE COUPE 2/1.5K (P)	2/1.5K (P)
23357	FROMI	PREFERE DE FROMI REBLECHON 6/250GP	6/250G
10715	FROMI	PREFERE DE MONTAGNES LA TRADITION(P)	6/500G
10923	FROMI	PYRAMIDE CHEVRE EXCELL6/.22KG (p)	6/.22KG
10808	FROMI	PYRAMIDE CHEVRE XAVIERDAVID6/220G(P)	6/220G
11255	FROMI	PYRAMIDE LA TRADITION 250G (P)	6/250G
16920	FROMI	RACLETTE CRU MON SIRE 1/14#	1/14K
23353	FROMI	REBLECHON PREFERE DE FROMI (P)	6/500 GM
38343	FROMI	REGAL DE BOURGOGNE RAISIN 6/7OZ P	6/7OZ
10753	FROMI	ROND CHEVRE XD 6/150G (P)	6/150G
32710	FROMI	SECRET DE COMPOSTELLE 2/4.5K	2/4.5K
19806	FROMI	ST. MARTIN IN CROCKS 6/125G (P)	6/125G (P)
10755	FROMI	TOMME CHEVRE AU MUSCADET 5K (p)	1/5K
16726	FROMI	TOMME CROQUANTS 3/800G (P)	3/800G (P)
10792	FROMI	TOMME FERMIER XAV DAVID 1/1.6K (p)	1/1.6K
49398	FROMI	TOSI GORG DOLCE DOP 1/6KG (p)	1/6KG
10928	FROMI	TRIPLEROUSSE ARGENTAL 3/450G (p)	3/450G
10685	FROMI	TRUFONDOR TRUFFLE RACLETTE 1/5K (P)	1/5K
10826	FROMI	VACHEROUSSE D'ARGENTAL 2/2K (P)	2/2K
10800	FROMI	XAVIER DAVID BRIE 2/1K (P)	2/1K
10795	FROMI	XAVIER DAVID BRILLATSAVARIN3/500G(P)	3/500G
10801	FROMI	XAVIER DAVID ST. NECTAIRE (P)	2/1.8K

# FRENCH IMPORTS: FULL LIST

Item #	BRAND	Item	Pack Size
10811	FROMI	XAVIER DAVID ST.NECTAIRE PASTEUR(P)	2/1.8K
11203	GUILLOTEAU	PETIT BREBIROU ARGENTAL 8/125G (p)	8/125G
11258	JACQUIN	JACQUIN MINI PYR CENDREE 12/30G (p)	12/30G
10816	JACQUIN	MINI PYRAMIDE JACQUIN 6/90G (P)	6/90G
65108	JOSEPH PACCARD	PACCARD BLEU DE TERMIGNON ALPAGE 9K	1/9K
35048	PICANDINE	PETIT GRES CHEVRE HERBES 4/150G (P)	4/150G (P)
35350	PICANDINE	PICANDINE PICANDOU (4/6/40G) (P)	4/6/40G
37225	TREMBLAYE	CHEVRE TENDRE CREMIERS 2/1K (P)	2/1K
10905	FROMI	BRIE MAISON TRUFFLE 1.5KG (p)	1/1.5KG
10714	FROMI	JURASSIC STE/SUMMER AFF. TRADIT. (P)	1/10KG
25084	GEROME	MUNSTER, COUPE, HAXAIRE 4/800G (P)	4/800G
25083	GEROME	MUNSTER, HAXAIRE 2/1.2KG	2/1.2KG
25082	HAXAIRE	HAXAIRE PERE ANTOINE HOUBLONS(HOPS)	1/12#
25081	HAXAIRE	HAXAIRE PERE ANTOINE MAPLE WHISKEY	1/12#
21923	ISIGNY	ISIGNY CAMEMBERT 8OZ (P) - BOAT	12/8OZ
13377	ISIGNY	ISIGNY MIMOLETTE EXTRA 24+ MO 1/6#	1/6#
812	ISIGNY	ISIGNY PONT L'EVEQUE - BOAT	6/220G
78772	REDMOND	REMOND BUCHETTE WHITE 6/150G	6/150G
78773	REDMOND	REMOND CABECOUC 2 PACK 6/140G	6/140G
78774	REDMOND	REMOND COEUR DU PIC 6/120G	6/120G
78770	REDMOND	REMOND LA ROUELLE ASH 6/250G	6/250G
78771	REDMOND	REMOND LA ROUELLE WHITE 6/250G	6/250G
78775	REDMOND	REMOND MINI ROUELLE ASH 6/155G	6/155G
20342	RODOLPHE LM	RODOLPHE ADARRE 2/3.5KG (P)	2/3.5KG(P)
20354	RODOLPHE LM	RODOLPHE LM 1/8TH WHEEL CANTAL (P)	1/5KG (P)
20378	RODOLPHE LM	RODOLPHE LM BEURRE SALTED 5K AIR(P)	1/5K
20382	RODOLPHE LM	RODOLPHE LM BEURRE SEL (SALTED) AIR	12/250G
20381	RODOLPHE LM	RODOLPHE LM BEURRE UNSALTED AIR (P)	12/250G
20399	RODOLPHE LM	RODOLPHE LM BUCHE DE FONTENAY (p)	6/210G
20380	RODOLPHE LM	RODOLPHE LM BUERRE MOTTE 1/5K AIR-P	1/5K
20395	RODOLPHE LM	RODOLPHE LM CAMEMBERT 12/250G (p)	12/250G
20397	RODOLPHE LM	RODOLPHE LM CANTAL FERMIER (AIR) (p)	1/40K
20396	RODOLPHE LM	RODOLPHE LM CANTAL FERMIER (BOAT)	1/40K
20394	RODOLPHE LM	RODOLPHE LM COUR (CROWN) 6/200G(p)	6/200G
20392	RODOLPHE LM	RODOLPHE LM CREM CITEAUX TRUFF (p)	6/200G
20390	RODOLPHE LM	RODOLPHE LM CREMEUX DES CITEAUX (P)	6/200G
20364	RODOLPHE LM	RODOLPHE LM ESPL PEP BUTTER 125(p)	8/125G
20351	RODOLPHE LM	RODOLPHE LM ESLETTE PEP BUTTER 20G	50/20G
20361	RODOLPHE LM	RODOLPHE LM ETHIOP LONG PEP125G(p)	8/125G
20388	RODOLPHE LM	RODOLPHE LM FOURME AU MOELL BL(p)	2/2K
20376	RODOLPHE LM	RODOLPHE LM FOURME D'AMBERT 2/2Kp	2/2K
20371	RODOLPHE LM	RODOLPHE LM FUMAISON 3/2KG (p)	3/2KG
20398	RODOLPHE LM	RODOLPHE LM LA JEUNE AUTISE GOAT1.5	2/1.5KG
20370	RODOLPHE LM	RODOLPHE LM LOU BREN 1/3KG (p)	1/3KG
20360	RODOLPHE LM	RODOLPHE LM MADAG WILD PEP 125 (p)	8/125G
20366	RODOLPHE LM	RODOLPHE LM PASSN BRRY BUTTER (p)	8/125G
20379	RODOLPHE LM	RODOLPHE LM PETIT LAVORT BREBIS (P)	6/800G
20374	RODOLPHE LM	RODOLPHE LM ROQUEFORT AOP (AIR)	4/1.5KG
20384	RODOLPHE LM	RODOLPHE LM SAULNOIS COW1/7K (p)	1/7K
20393	RODOLPHE LM	RODOLPHE LM TOME BRULEE 1/800G (p)	4/800G
20367	RODOLPHE LM	RODOLPHE LM TOMME AUX FLEURS 1/8K	1/8K
20365	RODOLPHE LM	RODOLPHE LM VIKING SALT BUTTER (p)	8/125G
20359	RODOLPHE LM	RODOLPHE SEAWEEED BUTTER 125G (p)	8/125G
20385	RODOLPHE LM	RODOLPHETOME DES PICTONS COW (p)	1/6K



**SOUMAINTRAIN**  
24% M.G.  
Date to produce this  
100% SECURICA  
**BERTHAUT**  
400g

WORLD'S BEST CHEESES  
111 BUSINESS PARK DRIVE  
ARMONK, NY 10504

FIRST CLASS  
U.S. POSTAGE  
PAID  
WHITE PLAINS, NY  
PERMIT NO. 4472



Armonk, NY | Somerville, MA | Alameda, CA

[www.wbcheese.com](http://www.wbcheese.com)



@WBCHEESES