



Petite Camembert

Marin French Petite Camembert starts with fresh local milk from neighboring Marin County dairies and has a complex, aromatic character as it ages. Its interior is creamy and has a deep golden color

and thin white rind. The flavor is robust with hints of mushroom. Camembert differs distinctly from Brie by the cultures used to produce Camembert's authentic earthy flavor and flowing texture.

Pairing Suggestions

Add Petite Camembert to a toasted baguette with drizzled olive oil, and a dash of sea salt. Pair Petite Camembert with your favorite jam and a baguette, or simply add to any cheese board. Pairs perfectly with an unoaked Chardonnay, California Rhone Blend, or a Stout or Porter.

Recent Awards: World Cheese Awards UK 2015, Bronze; California Expo State Fair 2014: Bronze; California Expo State Fair 2013: Silver



MARIN FRENCH CHEESE

7500 Red Hill Road
Petaluma, CA 94952

Tel: 707-762-6001

Fax: 707-762-0430

www.MarinFrenchCheese.com

Ingredients: Cultured pasteurized milk, pasteurized cream, salt, and microbial enzymes. Marin French cheeses are made with fresh, local milk that is guaranteed rBST free. All of our milk is pasteurized, and we use only vegetarian approved rennet (no animal rennet).

Shelf Life: 75 days DOM | Keep Refrigerated

Packaging: 4 oz wheel individually wrapped in transparent plastic

Storage: 34 - 45F



Item #: 15825 | **Unit Size:** 4 oz | **Case Size:** 6 units

We are committed to engaging in sustainable cheesemaking practices that respect nature and our local environment. Our all natural milk is sourced from local dairies within 20 miles from the creamery, and our cheeses are handcrafted without preservatives or additives. Our ingredients are rooted in authenticity, simplicity and honesty.



Handcrafting award-winning California cheese since 1865.