



Petite Cendrée

Made with fresh cow's milk and cream from neighboring Marin County dairies, Petite Cendrée is a new 4-ounce, triple-cream Petite Brie with a hand-coated vegetable-ash rind. The thin, elegant layer of ash underneath the cream-line maintains

its soft, creamy texture while developing a mildly earthy taste.

Pairing Suggestions

Petite Cendrée adds a nice visual aesthetic to any cheeseboard, pairing well with quince paste and toasted hazelnuts. A Muscatel is an excellent choice for a white wine pairing, and a Pinot Noir or a California Cabernet is a great red wine option.

Recent Awards: California Expo State Fair 2017: Gold, 2016: Gold; 2016 soft Finalist



MARIN FRENCH CHEESE

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Ingredients: Cultured pasteurized milk, pasteurized cream, salt, vegetable ash 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: 68 days DOM | Keep Refrigerated

Packaging: 4oz wheel individually wrapped in transparent plastic

Storage: 34 - 45F



Item #: 15824 | **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.