



Petite Supreme

The newest addition to our collection, Petite Supreme is a high butterfat, triple-crème cheese. Small-batch buckets are used during the make process, which allows for gentle stirring and cutting of the curds so a fluffy whipped-cream texture can be achieved. After 9-14 days

of aging, Petite Supreme develops a thin, snow white rind and a slightly firm yet lush interior. With an aroma of sweet milk, flavors are tangy with grassy and salty notes that develop as the cheese ages.

Pairing Suggestion

Petite Supreme shines bright when accompanied by a glass of Prosecco as the effervescence cuts through the butteriness. Fruity Pinot Noirs, hard ciders and wheat beers also pair very well with Petite Supreme's tartness and luscious texture.

Recent Awards: California Expo State Fair 2017: Gold, 2016: Silver, 2015: Gold - Best of Division*; World Cheese Championship WI 2016, 3rd Place; American Cheese Society (ACS) Providence RI 2015, 3rd Place



MARIN FRENCH CHEESE

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Ingredients: Pasteurized cultured cow's 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: 68 days DOM | Keep Refrigerated

Packaging: 4 oz wheel individually wrapped in clear plastic

Storage: 34 - 45F

Item #: 15821 | **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.