Schloss

Marin French Cheese has been making Schloss (which means ‘Castle’) in our Marin County creamery since 1901. Today Schloss has the traditional wheel shape and a dollop of cream to make it a triple-crème. Still famous for its hearty aroma, it has a savory full-flavored taste and soft creamy texture. Marin French Cheese Schloss is washed in brine several times as it ages to develop its distinctive orange-hued rind.

Pairing Description The distinct “meaty” character of triple cream Schloss is enhanced by the fruit personality in cider or hops in beer. Additionally, the effervescence is a perfect counterpoint to the rich buttery texture of the cheese. Schloss is also a tasty partner for pickled vegetables and salumi, and is beautiful melted in potato gratins or on top of a hot grilled steak.

Recent Awards: CalExpo State Fair 2016, Gold; World Cheese Awards, UK, 2015 Super Gold**; CalExpo State Fair 2015, Bronze
**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:** 100 days DOM Marin French | Keep Refrigerated

**Packaging:** 8 oz wheel is clear-wrapped in an elegant wooden cup, perfect for serving and storing

**Storage:** 33 - 44F

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.