



CATANESE CLASSIC CHEESE COWS MILK- WASHED RIND CHEESE



WASHED RIND

Chimay, Grand Cru, Cow, 6 weeks, Belgium	4 lb. Wheel
Non-color rind, semi-hard texture with a creamy and nutty flavor. Pairs well with dry wines and dark Belgian ales.	
Epoisse, Berthaut, Cow, 6 weeks, AOC France	8.8 oz. Wheel
Orange rind, soft texture with a creamy and subtle flavor. Pairs well with Belgian beers and white wine.	
Foxglove, Double Cream, Tulip Tree Creamery, Cow, 4-12 weeks, USA-Indiana	8 oz. Square
Orange rind, soft texture with a earthy and pungent flavor. Pairs well with Pink Moscato, Riesling, and sour beers.	
Il Canet, Caseificio Dell'Alta Langa, Cow/Goat	8 x 80g Log Cs
Red-orange rind, soft texture with a creamy and slightly spicy flavor. Pairs well with dry white wines.	
Racelette, La Société From Du Livradois, Cow, 3 mths, France	7 Lb. Wheel 13 Lb. Wheel
Golden-yellow rind, smooth texture with a fruity flavors. Pairs well with dry white wines.	
Red Hawk, Cowgirl Creamery, Cow, 4 weeks, USA-California	12 oz. Dome
Red-orange rind, soft texture with flavor notes of peanuts and meat notes. Pairs well Pinot Noir, dark ales, and sours.	
Taleggio, Raw Cow, 35 Days, DOP Italy	5 lb. Square
Yellow, soft texture with a milky buttery flavor. Pairs well with Pinot Bianco, citrus beer, and honey.	