



CATANESE
CLASSIC CHEESE

CATANESE CLASSIC CHEESE: FRENCH STYLE



FRENCH CHEESES

	MILK TYPE	PACK SIZE
Comte, 6 month - Charles Arnaud (France)	Cow (Raw)	6 lb wedge
Yellow, hard texture with a slightly nutty and fruity notes. Pairs well with dry white wines.		
Comte, 12 month - Fromagerie Beillevaire (France)	Cow (Raw)	10 lb wedge
Yellow, smooth buttery texture with hints of nuts and dried fruits. Pairs well with dry white wines.		
Emmental - Ermitage (France)	Cow	7.5 lb block
Gold, semi-hard texture with mild buttery taste. Pairs well with Riesling and other sweet white wine.		
Marbre Des Alpes - Beillevaire (France)	Cow	12 lb wheel
Yellow, semi-soft texture with milky and nutty flavor. Pairs well with a Riesling, Chardonnay, and a Pinot Noir.		
Mimolette - Isingy Sainte-Mere (France)	Cow	6 lb ball
Orange, creamy texture with a mild and smooth flavor. Pairs well with brown ales, stouts, and fruity red wines.		
Port Salut (France)	Cow	5 lb wheel
Orange, semi-soft texture with a mild milky flavor. Pairs well with a Riesling, Chardonnay, and a Pinot Noir.		
Raclette - Société Fromagère du Livradois (France)	Cow	13 lb wheel
Light yellow with gold rind, smooth texture with fruity flavors. Pairs well with fresh fruit and white wine.		
Tomme de Savoie (France)	Cow (Raw)	4 lb wheel
Ivory, semi-firm texture with a nutty and grassy flavor. Pairs well with medium-bodied red wines.		

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Point Reyes Quinta, Spruce Wrapped (California)	Cow	10 oz round
A soft-ripened, bloomy rind cheese, inspired by the very famous, seasonally-made Vacherin Mont d'Or.		