
FRENCH CHEESE CLUB

— TERROIRS & TRADITIONS —





About the French Cheese Club

The French Cheese Club is an association of six family owned French dairies specialized in the production of traditional French cheeses.

Mission

The French Cheese Club focuses on the endorsement of quality, promotion and market expansion. The main objectives are to bring worldwide prestige to our cheeses, promoting their uniqueness and monitoring the products from their production until they reach the customer tables.

We also work to promote our **Terroirs and Traditions**: the personalities of our cheeses give life to our land and villages. Cheese making has been deeply rooted in our culture for several centuries. There are numerous and varied historical references to our cheeses, their production and their gastronomic interest. We want to share those treasures with cheese lovers worldwide and **promote our lifestyle**: serving cheeseboards at meals, with aperitifs, in recipes or enjoying a healthy and delicious snack.

Increase your cheese lines and sales!

This is the service the French Cheese Club is offering to U.S. importers, distributors, supermarkets and specialty food stores. Our Ambassadrice's mission is to work closely at the trade, press and consumer levels. Please call Cécile Delannes to:

- ★ *obtain information on our products and our members, or get facts on our French cheese making tradition,*
- ★ *ask for our support for your sales and marketing efforts (in store promotions, POS materials, staff training, recipes, food and wine events...).*
- ★ *source cheeses and improve your supply chain management.*

Visit our website FrenchCheeseClub.com to download shelf talkers, sell sheets, pictures, check out the calendar of events and virtually tour our dairies.

Quality guaranteed and certified

We produce about 46,000,000 pounds of cheese every year and all the practices from the farms to the shipping are regulated and subject to compliance with good farming and foodstuff practices (ISO, IFS or BRC). Everyone is concerned from the milk producer to the exporter and each step of the production is important from the molder to the packer in order to provide you with award winning cheeses.



ALL OUR CHEESES ARE GROWTH HORMONE (BST) FREE!

Cheeses that comply with INOA requirements have the privilege of using the Protected Designation of Origin (previously AOC)





Cheese Classes

For Staff and Customers

French Cheese Tasting



Our cheese classes are designed to **INCREASE SALES**. They enable sales reps, cheese department associates and customers to know all about our cheeses. **Your staff** will develop pertinent strategies based on a more comprehensive product knowledge. **Your customers** will buy more the cheeses they have discovered and they will recommend them to their friends.

We will provide:

- ★ An easy guide on “cheese language”, “Cheese History, terroir and wine pairing” and recipes
- ★ Ability to comfortably present the cheeses and help the sales of more cheeses

TRAINING PLUS

- ✓ CUSTOM-MADE WORKSHOP
- ✓ FREE
- ✓ ON-SITE
- ✓ TIPS TO SELL MORE CHEESES



Power point projection with FREE tastings

virtual tour of the dairies

The collage includes several key elements:

- A 'CHEESE SCHOOL' logo with the text 'French Cheese & Dairy Seminar' and 'Dairy Seminar 1988-1998'.
- A 'FRENCH CHEESE CLUB' logo.
- A map of France titled 'TERROIR TASTE OF THE LAND' with color-coded regions.
- A circular graphic showing various cheese wheels and wedges.
- A photograph of cows in a field with the text 'Cows & Apple trees'.
- A photograph of cheese wheels on a wooden tray with the text 'Four Normandy PDO'.
- A photograph of two people in white coats in a dairy setting.
- A product label for 'CANTAL' cheese with detailed text.
- A product label for 'Four Normandy PDO' cheese with detailed text.

Promotional Support & Marketing Solutions for retail

POINT OF SALE

EPOISSES (AY-PWAHSS)

Origin: France - Burgundy, AOC & PDO

Type: soft-ripened Cheese hand-washed

A cheese originating from the 1700th. Epoisses is a perennial favorite of fans of strong-smelling cheese. The aroma is quite pungent and the silky paste is richly flavorful.

One of the best Cheese in the World!

Wine Pairings: Chablis, Sauternes



SHELF-TALKERS ~ SERVING SUGGESTIONS ~ RECIPES CARDS

CUSTOM PUBLISHING AND PRINTING

CHEESES FROM THE FRENCH CHEESE CLUB

French Cheese Tasting

ALL FRENCH CHEESES ARE GROWN IN FRANCE (AOC)

Legmans CŒQUES TASTING

COMTE CRÈME

Central Market FRENCH CHEESE TASTING

SAINT MARCELLIN (ISAN-MARH-BELL-AN)

AFFIDÉGE CRÈME BRULÉ

EVERYDAY MARKET

Marketing Support

Your Logo

CATALOGS, CHEESE GUIDES, SELL SHEETS,
TRAINING MANUALS, STICKERS, VIDEOS, ...

SPECIAL EVENTS, CHEESE CLASSES AND TRAININGS



CHEESE & WINE PROGRAM



PROMOTION



DEMOS AND MERCHANDISING KITS



SIGNAGE, POSTER, DANGLER, CLING, APRON, BERET, ...

P. Jacquin & Fils

Depuis 1947



Loire Valley's Goat Cheeses

Fromagerie Jacquin was created in 1947 and is based between the Touraine, Berry and Sologne regions of France in the Loire Valley. For over 65 years and four generations the Jacquin family has specialized in making and aging the region's traditional PDO goat cheeses: Selles sur Cher, Sainte Maure de Touraine, Valençay, Pouligny Saint Pierre and Crottin de Chavignol

At first, the production was sold to local restaurants, farmers markets and cheese shops but rapidly extended to the national scene. Today, Jacquin's cheeses are shipped all over the world. Fresh milk is collected 30 miles around the dairy daily from fifty local farms whose average herd is about 150 goats. Our motivation is to carry on producing a high quality goat cheeses using knowledge that has been passed on from generation to generation in our region for centuries. Our expertise in hand ladled molding and traditional affinage provides you with the most refined goat cheeses. To obtain such quality we combine passion, tradition, and innovation with the highest level of quality control.

We now produce over 1000 tons of goat cheeses per year in our recently built state-of-the-art-plant and with the contribution of both our own quality department and external laboratories we aim to supply our customers with the very best products available on the market. Today, the dairy is managed by two generations of Jacquin: Pascal and his brother Christian in production and Romain in sales and his brother in logistics.



Pyramide Tradition PI ain or Ashed and Fresh or aged

Fresh, riche and natural taste with a fine texture.

Weight: Fresh 10.5oz / Aged 7.8 oz
Pack: 6/case



Bûche Tradition PI ain or Ashed and Fresh or aged

Nutty and rich.

Weight: Fresh 12.3oz / Aged 8.8 oz
Pack: 5/case



Rond de Tradition PI ain or Ashed and Fresh or aged

A robust goat cheese with undertones of hay.

Weight: 5.3 oz **Pack:** 5/case



Crottin de Champcol (Aged) Crottin de Champignon (fresh)

Nutty flavor and texture change according to the aging.

Weight: 2.1 oz **Pack:** 12/case



Carré du Berry

Fresh goat cheese covered with a blend of herbs and peppercorns.

Weight: 8.8 oz **Pack:** 6/case



Bleuet A Blue goat cheese exceptionally delicious with a pleasant balance of fudgy, Mineral, sweet, salty and milky flavors.

Weight: 3.5 lbs **Pack:** 1/case



Pavé de Jadis

A wonderful fudgy texture with a clean mild flavor with hints of lemon and minerals

Weight: 2.8 lbs **Pack:** 1/case

Origin™ Range

Special Affinage for the USA and New Packagings



Chabris Noir
Pasteurized Valencay



Montrésor
*Pasteurized
Sainte-Maure de Tourraine)*



Rond du Cher
*Pasteurized
Selles-sur-Cher*



**Crottin de
Champcol**
Pasteurized Chavignol

Fresh Goat Logs "JADORE™"



Honey



Fresh and creamy goat cheeses plain, with ash or with **PEARLS of FLAVORS** that burst in your mouth for a unique tasting Experience " 5.3oz



Truffle



Peppercorns



Garlic & Herbs



Olives



**Passion Fruit
& Raspberry**



Five generations have compiled their expertise to produce the best Bethmales

The history of the dairy begins in 1904 when Jean Faup decided to produce Camembert in the village of Oust in the Pyrénées region of Southwestern France to supply the French colonies of northern Africa.

Three generations of the Faup family developed the business till the market suddenly died when the colonies gained their independence. In 1960 the dairy faced the challenge of survival and had to reinvent itself.



Jean Faup the third decided to recreate the local cheese made traditionally by shepherds in their summertime mazucs - stone cheesemaking huts in the patois of the Upper Ariège - when taking their herds to high terrain.

But to succeed, Jean had to adapt the tradition to modern demand. The milk was pasteurized, the rind colored with walnut stain to give it an attractive look, and the affinage was reduced to three weeks: the post-war Pyrénées cheese was born!

In 1977, Didier Lemasson - Jean's nephew - took over the dairy and started right away to produce a more traditional cheese with raw milk and a natural rind. His vision was to bring back prestige and recognition to the authentic local cheese.

Didier kept on re-inventing past traditions: in 1984, he developed a pressed curd tomme made of mixed cow and goat milk and in 1988, he launched a pure goat milk pressed tomme.

By doing this, he not only revived a cheese tradition that had disappeared at the beginning of the 20th century but he also reinstated goat milk production in order to transform milk from local terroir.

Today, managed by Didier and his daughter Virginie, Fromagerie Jean Faup draws its strength from five generations of observation and experience in the craft claiming strong values:

- **Bring ancient traditions back to life and preserve them**
- **Preserve and enhance the fragile environment**
- **Produce a cheese with exceptional qualities**



Virginie Lemasson-Llop

Bethmales

Bethmale is undoubtedly the most typical cheese from the Eastern Pyrénées. Originating from the mountain of the "Pays de Couseran" in the Ariège close to the Spanish border, it derives its name from the Bethmale Valley where it was produced. Some even say that it was a favorite of Louis VI when he passed through the region in the 12th century. This rustic cheese has earthy mushroom aromas with a farmyard resonance. The rind is washed, giving it a rosy glow and the paste is semi-hard with tiny pinholes. The taste is truly unique, with a zingy tingle on the tongue, yet mellow and nutty as an overall sensation. These cheeses were rarely seen outside their region but are now available in the US. The texture of Bethmale is semisoft, supple and yielding. The interior paste varies from ivory-white to buttery-yellow depending on the milk and the season, and is dotted with small holes and slits. Aromas are pleasantly pungent, smelling of damp cellar and earth. Flavors are mild, very rich, milky and buttery with notes of grass, wood and mushrooms. Bethmale made from cows' milk is rich and creamy and Bethmale made from goats' milk has a lovely floral flavor, with nutty additions to the taste.

Fromagerie Jean Faup offers different types of Bethmale to satisfy its customers' tastes and needs:

TRADITIONAL "MONTAGNE DE BETHMALE" CHEESES

AGED TWO MONTHS ON PINE PLANKS



Goat Milk
3.7kg/8.15lbs



Raw Cow's milk
4kg/8.8lbs



Mixes cow & Goat Milk
2.2kg/4.85lbs

THE DAIRYMAN CHOICE MADE WITH MILK FROM ANIMALS FED EXCLUSIVELY WITH GRASS

(no silage/haylage, no grain) **FOR THE PUREST TASTE EXPERIENCE**

AGED THREE MONTHS ON PINE PLANKS



Raw Cow's milk
4kg/8.8lbs



Raw Cow's milk
4kg/8.8lbs

PAUL DISCHAMP

MAÎTRE AFFINEUR EN AUVERGNE

~ QUALITY SINCE 1911 ~

"For over 100 years, Dischamp has been refining the soul of the Auvergne"



Jean-Luc Dischamp

In 1911, Jean Dischamp, son of a farmer, took over a cheese store and aging cave in Clermont-Ferrand. The seller agreed to train the new owner in the art of aging Saint Nectaire. After WWII, Dischamp's son, Paul, grew the business by developing the trade of all Auvergne cheeses.



Today the third generation, represented by Jean-Luc Dischamp continues the tradition of "Maître Affineur" by aging the five PDOs of Auvergne: **Fourme d'Ambert, Cantal, Salers, Bleu d'Auvergne and Saint Nectaire.**

Dischamp's cellars are located in Sayat, a small village in the foothills of Auvergne Volcanoes Regional Park.

Auvergne, the last frontier of France

The French describe the Auvergne region as "*la France profonde*" (*deepest France*), a place where the country's values, represented by a closeness to the land and the pleasures of foods, are thought to be enshrined.

Auvergne borders encompass a vast mountain range of extinct volcanoes called **Massif Central**. They are covered with shaded green forests and pastures in which a wealth of flora thrives thanks to a pristine terroir which includes rich fertile soil and an abundant supply of pure mineral water. In those sparsely populated mountains exposed to harsh winter climates there is a long tradition of dairy farming and indigenous cow breeds produce top-quality milk. Cheese is regarded as a staple food and is a cornerstone of Auvergne's cuisine served today in most Parisian bistros. As early as the 1st century BC, the Romans were impressed by the quality of local cheeses and took them to Rome for the enjoyment of the wealthy citizens.

Auvergne with its rustic and traditional way of life is the very symbol of eternal France, peaceful and cheese-producing.

Repack Stickers





AUVERGNE

Auvergne cheeses have the taste of natural pastures and wholesome milk. Their authenticity and the vigor of their aroma give them pride of place in the cheese-lover's heart.



CANTAL "ENTRE-DEUX" (RAW MILK & AGED BETWEEN 3 TO 7 MONTHS) (KAHN-TAHL)

This is one of France's oldest cheeses, dating back at least 2,000 years. It is a big drum-shaped cheese. Aged in caves, the cheese is frequently turned and rubbed with salt. The skill of the Affineur is as crucial to the taste of the cheese as is the talent of the cheese maker. Cantal has a thin beige rind which is dry and powdery and darkens with age. The paste is pale yellow in color, close textured, and smooth. The cheese has a buttery aroma with yeasty, meaty and spicy undertones and a pleasantly nutty flavor with attractive lingering acidity to it. **Raw milk Cantal** has a floral earthiness and greater depth of flavor than pasteurized ones. Put simply: a Cantal inspires respect!

Cuisine: Cantal shreds and melts very well without being too stringy so it is therefore very useful in cooking. Use it in mac & cheese, sandwiches or to flavor savory pastries.

Wine Pairing: Malbec, Rioja, Southern Rhône, Corbières, Costières de Nimes

Weight: 88 lbs; also available in quarter (22lbs)



SAINT NECTAIRE (SAN NEHK-TERH)

Saint Nectaire comes from the village with the same name in a region of untamed beauty. The pastures are high and the cheese reveals all the qualities of the rich flora watered by thermal springs. Saint Nectaires are frequently washed with brine and mature in old cellars excavated in volcanic rocks. While hardening, the rind grows an all-over coat of various mold. This cure gives Saint Nectaire its pronounced characteristic aroma of dead leaves and cavern. The leathery rind is colorful and the paste is pale yellow with occasional tiny holes. The texture is supple with a little chewiness. The paste alone has a sweet and grassy aroma with full round complex flavor of unsalted butter and hazelnut.

Wine Pairing: Pouilly Fumé, Rhône valley wines, Bordeaux or Chianti

Weight: Small 1.2 lb. / 6 per case and large 3.9 lbs. / 4 per case



BLEU D'Auvergne (BLEUH-DOH-VEHRN)

Bleu d'Auvergne is a full bodied blue cheese inspired by Roquefort but made with cow's milk in the heart of the Massif Central. It is produced in a short cylinder. The rind is thin and the paste is rich and creamy with a pretty ivory color. There are a few holes scattered throughout the paste and well-defined and distributed greenish-blue veining. The cheese has a sharp aroma and a spicy flavor rich and full with a hint of herbs and melted butter. The overall flavor is piquant but not sharp: a cheese with an extraordinary personality.

Cuisine: Bleu d'Auvergne is a good cheese to cook with because it melts beautifully. Use it to flavor soufflés, omelettes, quiches, and pastas. Cut it into salad or blend into dressings or white sauces.

Wine Pairing: Madiran, sweet dessert wines or fortified wines

Weight: 5.5 lbs. / 2 per case and large 2.75 lbs. / 4 per case



FOURME D'AMBERT (FOORM DAHN-BEHR)

This cheese takes its name from the mold traditionally used to shape cheeses around the village of Ambert. Legend has it that Gallic druids used it in their rituals! The rind is rough gray to reddish. The paste is pale yellow with erratic patches of really blue mold. The texture is rich and buttery with a subtle flavor of roasted hazelnut. This cheese is more supple and dense than most blues with perfume of fruit and wood and a savory nutty flavor. Very mild, it is often referred as the "connoisseur's blue cheese" because its flavor works well with all other cheeses.

Cuisine: Fourme d'Ambert finds its place in all cuisines. It marries just as well with red meat as with poultry or fish. It is delicious in salads, spread on bread for sandwiches and melted in pasta or mashed potatoes.

Wine Pairing: Rosés, Malbec, Burgundy, Rhône, Port or sweet dessert wines

Weight: 4.8 lbs. / 4 per case



Cheese Tradition and Timeless Flavors

"A century after the foundation of our cheese dairy, I carry on the traditional methods of making and maturing created by my grandfather Eugène and my father Bernard Graindorge thanks to a know-how handed down from generation to generation.

We make our cheeses with the same high standards : the accuracy of the movements, the genuineness of the recipes, the meticulousness of the process and moreover the search for an outstanding raw material : raw milk provided by Norman cows bred in "Pays d'Auge".

Thanks to the loyalty of the nearby farmers - who share our standards – we are maintaining the high quality of our cheeses. In the same way, our family-run business has grown up and modernized. We have been able to adapt to the present health and regulation constraints while protecting the Designations of Origin. We are active supporter of the sustainable development concept and its application in our daily life.

Attached to the local tradition, deeply rooted in its time but looking toward the future, the Graindorge cheese dairy always tries to give its best. That is why even if time passes by, the taste of our cheeses stays the same."

Thierry Graindorge

Graindorge values

- ★ Defending the PDO concept
- ★ Loyalty to the dairy farmers
- ★ Promotion of the Norman breed.
- ★ Encourage free ranging and grass feeding
- ★ Protection of the Environment
- ★ Sustainable development



Camembert au Calvados

The most famous French Cheese flavored with apple brandy: as good as a raw milk camembert!



FDM: 50%

Weight: 5.3 oz - 8.8 oz or 2.2 lbs

Pack: 6/case, 2 for the 2.2#



Livarot Tradition

Soft ripened washed rind cheese. The creamy paste has a nutty and barnyard flavors.



FDM: 40%

Weight: 8.8 oz to 3.3 lbs

Pack: 6/case, 2 for the 2.2#



Pont l'Évêque

Soft ripened cheese with brushed rind. The paste has a beefy texture and



FDM: 45%

Weight: 6,5 oz to 3.3 lbs

Pack: 6/case, 2 for the 2.2#



Grain d'Orge au Calvados

Less strong than Livarot with a meaty texture and Calvados aromas.



FDM: 40%

Weight: 9 oz.

Pack: 6 per case



French Neufchatel & Coeur de Bray

Soft ripened cheese with bloomy rind, a grainy texture and mushrooms aromas.



FDM: 45%

Weight: 1 or 7 oz.

Pack: 6 per case





Normanville



A golden paste softly clotted, buttery and meaty. A mouthfillingly aroma, fruity and mushroomy. An intense flavor, earthy and persistent.

The real deal finally available in the U.S.!



Product specifications

Unit net weight 1 KILO / 2.2 LBS.

Unit /per case 2

Case gross weight 4.9 LBS

BB days / weeks 60 DAYS ~ 8.5 WEEKS





**COMTÉ
RIVOIRE JACQUEMIN**

Depuis 1860



The oldest Comté Affineur in the world

It was in 1860 that Alix Jacquemin founded his cheese business. Breaking away from the traditional ripening in barrel he invented the actual ripening method in cellar. In 1886 his daughter married Louis Rivoire. Five generations later, the Rivoire family, along with 400 milk producers, 25 fruitières, 3 head cellarmen successfully produced 110 000 Comté wheels for worldwide distribution every year.

Rivoire-Jacquemin ever growing business is based on their expertise through quality selection. They know the exact origin of each cheese, the farmer, the maker and the micro-terroir. A first rate master ripener supervises each and every wheels as tradition demands with constant care: salting, rubbing, turning over, checking aging and holes. Only Rivoire Jacquemin rubs Comté with **Guérande sea salt**.

In the 38 cellars only Spruce planks from Jura are used for the shelving. State of the art air conditioning technology allows cellar managers to fine tune temperature and humidity to optimize ripening. A thorough grading is done. Some cheeses, destined for a promising future stay in the shadowy light of the cellars to be refined for up to 30 months. These sumptuous cheeses are then bought at great prices by true Comté lovers.

Time is key to success. Rivoire Jacquemin prefer using the slower traditional method, requiring a great know-how rather than favoring a larger productivity which leads to a standardized product with no personality. This creed, to make the best Comté cheese in the world, has been rewarded for decades in all cheese competitions.



Comté



This cheese has a wonderful aroma with nutty fudge flavors developing in the more mature cheese. The bite is firm, dry and slightly granular while the acidity is slightly fizzy. The taste is full of nuts and toffee with a lovely long finish. Older cheeses take a strong, farmyard like character.

FDM: 45%

Available from the entire wheel (83 lbs) to small packages of 7oz.



Morbier

Morbier is an aromatic and mild cow's milk cheese defined by the dark vein of vegetable ash streaking through it middle. Traditionally, the evening's fresh curds were sprinkled with ash and the next morning new curd was laid upon the thin layer of ash to finish off the wheel. The rich, creamy interior Morbier has a surprising mild taste and leaves a wonderful, nutty aftertaste.



FDM: 45%

Wheel : 14.3 lbs



BASED ON THE FLAVOR PROFILE
YOU DEFINE RIVOIRE-JACQUEMIN
SELECTS EACH COMTÉ FOR YOU:

Sélection 6 months

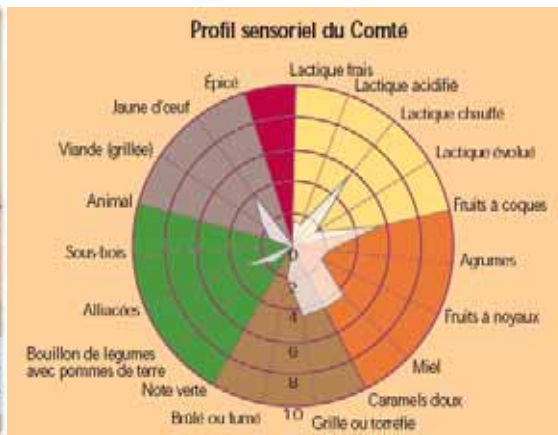
Tradition 8 months

Révélation 10 months

GRAND AFFINAGE 12 to 21 months



Summer / Winter



Sections available:

1/4 (21#) ~ 1/8 (11#) ~ 1/12 (7#) ~ 1/16 (5.5#) ~ 1/24 (4#) ~ 1/32 (2.6#) ~ 7 oz.

Retail Packs





Cheese makers for five generations

The Lincet family, originally from the Marne, France, have been cheese makers for five generations. The company took its present form in 1957 with the acquisition of a small dairy in Saligny that specialized in the production of Saint Florentin.

With the introduction of other regional specialties from Burgundy and Champagne (such as Chaource) production developed and diversified rapidly. It now include also:

Triple cream cheeses such as Brillat-Savarin and Délice de Bourgogne.

Respect of traditional production methods

The milk collected from dairy farms in the region is inoculated with lactic ferments then with rennet on the arrival at the factory.

The molding is carried out the following day, either by hand using a ladle, or mechanically. After draining the cheeses are turned out and dry salted.

The fresh products are then "dried" and wrapped within two days.

The product to be matured are sent to the cheese ripening room for a minimum of two weeks.

It is during this time that the characteristic white rind forms, allowing the body of the cheeses to mature and develop its aroma.



DélIce de Bourgogne

Soft ripened triple cream cheese with a creamy texture and a subtle taste.



FDM: 75%

Weight: 7 oz or 4.4 lbs

Pack: small available in box or wood container: 6 per case

Large cut to order: 1 per case with new sticker



Chaource

A chalky tart center that counteracts nicely with the buttery paste.



FDM: 50%

Weight: 9 oz. or 1.1 lb

Pack: 6 per case



Brillat Savarin Affiné:

Luscious triple cream cheese
Buttery with a velvety paste.
Also available FRESH



FDM: 72%

Weight: 7 oz. or 1.1 lb.

Pack: small 6 per case

Large 3 per case



Crème de Chaource

Melted Chaource as a culinary ingredient for pasta, potatoes, sandwiches, fondue,

FDM: 50%

Weight: 5-1/3 oz.

Pack: 12 per case

Tutti From Mini Fresh Triple Cream with Taste



Cranberry



Garlic & Herb



Fig



PineApple



FDM: 72% **Weight:** 1.9 oz. **Pack:** 10 per case

Lincet

Sidier Lincet

Fresh Brillat Savarin

Our most refined hand-ladled fresh triple cream is heavenly plain and enticing with delicious fruits or Truffle.

The texture is voluptuous with aroma of fresh cream.

The ice cream of cheese!



Truffle



Papaya



Plain



Cranberry



EPOISSES



This cheese is manufactured according to the Burgundy traditional methods. It is a lactic type soft cheese which is matured for around six weeks. The orange rind is formed by rubbing with brine and Marc de Bourgogne (local Marc brandy). The distinctive flavor of Epoisses is reminiscent of the heady aromas of certain famous Burgundy vintage wines.

Weight: Small: 9 oz / 6 per case and Large for cut to Order: 2.2 lbs / 2 per case



SOUMAINTRAIN



The Soumaintrain is a Burgundy cheese from early XXth. Its ivory rind and its lactic aromas give to the Soumaintrain an honest and balanced taste.

Weight: 9 oz / 6 per case



ROND DES VIGNES



The Rond des Vignes is a soft ripened cheese with a beautiful ivory-orange rind.

It has a strong nose with aromas of woodland undergrowth.

Thanks to its wooden box, the ripening is slow to reach the best taste.

Weight: 2.47 oz / 9 per case

French Cheese Club - Products list as of January 2013

Brand	Cheese name	PDO	Unit net weight	unit / c	Shelflife from DAIRY shin	BB weeks	GW (lbs)	Case LxWxH (inches)
Dischamp	Bleu d'Auvergne - 1/2	X	1.25kg/2.75 lbs.	4	30	4	11.7	18.3 x 9 x 5.1
	Cantal Entre-Deux - Raw Milk	X	40 kg / 88 lbs	1	70	10	88.0	12.6 x 12.6 x 16.5
	Cantal Entre-Deux - Raw Milk - 1/4	X	10 kg / 22 lbs	1	30	4	11.8	17 x 8.7 x 8.7
	Cantal Entre-Deux - Raw Milk 1/8	X	5 kg / 11 lbs	1	30	4	11.5	11.3 x 8.5 x 7.7
	Fourme D'Ambert	X	2.2 kg / 4.8 lbs	2	70	10	10.8	11 x 5.7 x 8.7
	Saint Nectaire Fondue <i>Prestige - NEW</i>	X	280g/9.9 oz	10	90	13	14.3	45.6 x 12.8 x 6.5
	Saint Nectaire Laitier	X	1.8 kg / 3.9 lbs	2	70	10	9.0	10.3 x 9.25 x 4.5
Saint Nectaire Laitier - Petit	X	560g / 1.2 lbs	6	70	10	8.0	9.8 x 9.25 x 6.3	
Faup	Bethmale Chèvre / Tomme des Pyrénées Goat <i>past. milk aged > 3 Months</i>		3.7kg/8.15lbs	1	90	13	8.6	22.2 x 10.7 x 4.7
	Bethmale Grand Cru / Tomme des Pyrénées Grass Feed Cow's <i>milk RAW aged > 3 Months</i>		4kg/8.8lbs	1	90	13	9.2	22.2 x 10.7 x 4.7
	Bethmale Le Montagne Cow <i>RAW milk aged 2 Months</i>		4kg/8.8lbs	1	90	13	9.2	22.2 x 10.7 x 4.7
	Bethmale Le Montagne Goat <i>Past milk aged 2 Months</i>		3.7kg/8.15lbs	1	90	13	8.6	22.2 x 10.7 x 4.7
	Bethmale Le Montagne Mixed Cow&Goat <i>Past milk aged 2 Months</i>		2.2kg/4.85lbs	2	90	13	2.3	16.6 x 8.6 x 3.9
Graindorge	Camembert au Calvados		250g/8.8oz.	6	60	9	3.3	13.8 x 9.3 x 2
	Camembert au Calvados - Grand		1Kg/2.2 lbs.	2	70	10	4.9	18.5 x 9.8 x 2.1
	Camembert au Calvados - Petit		150g/5.3 oz.	6	60	9	2.2	12.6 x 8.4 x 2.3
	Camembert au Calvados with Herbes de Provence to Grill		250g/8.8oz.	12	60	9	7.7	14.5 x 10 x 3.5
	Camembert Normanville		1Kg/2.2 lbs.	2	70	10	4.9	18.5 x 9.8 x 2.1
	Grain d'Orge		250g/8.8oz.	6	60	9	3.6	12.4 x 8.5 x 2.2
	Livarot	X	450g/15.8oz	6	40	6	6.0	15.7 x 11 x 2.2
	Livarot - Grand	X	1.5kg/3.3lbs	2	65	9	6.6	18.5 x 9.1 x 2.2
	Livarot - Petit GRAINDORGE	X	250g/8.8oz	6	65	9	3.3	12.4 x 8.5 x 2.2
	Livarot - Petit PERELLE	X	270g/9.5oz	6	65	9	3.5	12.4 x 8.5 x 2.2
	Neufchatel - Coeur de Bray	X	200g/7oz	6	45	6	2.9	13.9 x 8.9 x 1.9
	Neufchatel - Coeur de Bray ~ mini	X	25g/0.9oz	24	22	3	1.5	13 x 8.7 x 1.8
	Pont l'Evêque	X	360g/12.7oz.	6	65	9	4.8	14.4 x 10.2 x 1.8
	Pont l'Evêque - 1/2	X	180g/6.3oz	6	65	9	2.4	15.4 x 4.7 x 1.8
	Pont l'Evêque - Grand	X	1.6kg/3.5lbs	2	65	9	7.1	18.5 x 9.1 x 2.2
	Pont l'Evêque - Petit GRAINDORGE	X	220g/7.7oz	6	65	9	2.9	12.2 x 8.1 x 1.8
	Pont l'Evêque - Petit PERELLE	X	240g/8.4oz	6	65	9	2.9	12.2 x 8.1 x 1.8
Jacquin	Bleuet		1.6 Kg / 3.5lbs	1	45	6	3.8	11.8 x 4.7 x 4.1
	Buchette JADORE - Ash		150g / 5.3 oz	6	80	11	2.5	12.6 x 9 x 2.3
	Buchette JADORE - Garlic & Herbs		150g / 5.3 oz	6	80	11	2.5	12.6 x 9 x 2.3
	Buchette JADORE - Honey		150g / 5.3 oz	6	60	9	2.5	12.6 x 9 x 2.3
	Buchette JADORE - Olive		150g / 5.3 oz	6	80	11	2.5	12.6 x 9 x 2.3
	Buchette JADORE - Pepper		150g / 5.3 oz	6	80	11	2.5	12.6 x 9 x 2.3
	Buchette JADORE - Plain		150g / 5.3 oz	6	80	11	2.5	12.6 x 9 x 2.3
	Buchette JADORE - Rasp/Passion		150g / 5.3 oz	6	60	9	2.5	12.6 x 9 x 2.3
	Buchette JADORE - Truffle		150g / 5.3 oz	6	60	9	2.5	12.6 x 9 x 2.3
	Carré du Berry		250g / 8.8 oz	6	45	6	3.7	12.6 x 9 x 2.3
	Chabris Noir ORIGIN (paper) - Pasteurized version of Valencay		220G / 7.8 oz	6	35	5	3.3	11.8 x 7.8 x 3.5
	Crottin de Champcol ORIGIN (paper) - Pateurized version of Chavignol		60g / 2.1 oz	12	35	5	1.9	12.6 x 9 x 2.3
	Montrésor ORIGIN (paper) - Pasteurized Version of Sainte-Maure de Touraine		250g / 8.8 oz	5	35	5	3.0	12.6 x 9 x 2.3
	Pavé de Jadis		1.4 kg / 3lbs	1	45	6	3.5	11.8 x 4.7 x 4.1
	Rond du Cher ORIGIN (paper) - Pateurized version of Selles-sur_Cher		150g / 5.3 oz	6	35	5	2.3	12.6 x 9 x 2.3
Lincet	Brillat Savarin Affiné (wood ctn.)		200g/7oz	6	35	5	3.2	11.4 x 7.3 x 3.1
	Brillat Savarin Affiné (wood ctn.)		500g/1.1 lb.	3	50	7	3.8	20.5 x 7.3 x 3
	Brillat Savarin Fresh		200g / 7 oz.	4	60	9	2.1	19.7 x 6.7 x 2.5
	Brillat Savarin Fresh		500g/1.1 lb.	3	60	9	3.9	20.5 x 7.3 x 3
	Brillat Savarin Fresh with Cranberry		200g / 7 oz.	4	60	9	2.1	19.7 x 6.7 x 2.5
	Brillat Savarin Fresh with Papaya		200g / 7 oz.	4	60	9	2.1	19.7 x 6.7 x 2.5
	Brillat Savarin Fresh with Truffe		200g / 7 oz.	4	60	9	2.1	19.7 x 6.7 x 2.5
	Chaource (box)	X	250g/8.8oz.	6	30	4	3.7	11.4 x 7.3 x 3.1
	Chaource (wood ctn.)	X	250g/8.8oz.	6	50	7	3.7	11.4 x 7.3 x 3.1
	Crème de Chaource		150g/5-1/3oz	12	55	8	5.1	10.6 x 8.3 x 4.1
	Délice de Bourgogne - Small (wood ctn.)		200g/7oz	6	35	5	3.2	11.4 x 7.3 x 3.1
	Délice de Bourgogne - Small (box)		200g/7oz	6	25	4	3.1	14.2 x 9.1 x 3.3
	Délice de Bourgogne (wood ctn.)		2Kg/4.4lbs	1	50	7	4.7	8.9 x 9.3 x 3.5
	Epoisses Coupe		1kg/2.2lbs	2	35	5	4.4	17.9 x 9.3 x 2.8
	Epoisses wood ctn	X	250g/8.8oz	6	35	5	3.9	14.1 x 9.5 x 2.1
	Fromage de Troyes		2.2Kg/4.85lbs	1	35	5	5.0	11.5 x 11.3 x 43.3
	Rond des Vignes		70g/2.47oz.	9	35	5	1.8	8.8 x 8.7 x 1.5
	Saint Florentin		200g/7oz	6	25	4	3.2	15 x 9.6 x 2.4
	Soumaintrain - Small - NEW		250g/8.8oz	6	35	5	3.9	13.9 x 9.2 x 1.7
	Tutti From Cranberry		55g/1.9oz.	8	50	7	1.2	10.6 x 7 x 2.16
Tutti From Fig		55g/1.9oz.	8	50	7	1.2	10.6 x 7 x 2.16	
Tutti From Garlic & Herbs		55g/1.9oz.	8	50	7	1.2	10.6 x 7 x 2.16	
Tutti From PineApple		55g/1.9oz.	8	50	7	1.2	10.6 x 7 x 2.16	
Rivoire	Comté Grand Affinage - 12 to 21 months	X	Various	-	90	13	20.9	7.7 x 15.7 x 2
	Comté Revelation - 10 months	X	Various	-	90	13	20.9	7.7 x 15.7 x 2
	Comté Selection - 6 months	X	Various	-	90	13	20.9	7.7 x 15.7 x 2
	Comté Tradition - 8 months	X	Various	-	90	13	20.9	7.7 x 15.7 x 2
	Morbier	X	6.5Kg/14.3 lbs	1	60	9	15.0	15.3 x 15.3 x 3.9

Meet the Cheese Makers

On your next trip to France we invite you to visit our dairies



Thierry Graindorge



Didier Lincet



Romain Jacquin



Jacques Subileau



Didier Lemasson



Jean-Luc Dischamp