



CATANESE  
CLASSIC CHEESE

# SOFT RIPENED/BRIE



## SOFT RIPENED/BRIE (IMPORTED)

- Brie d'Amir, Double Crème | Cow | France | 6.6 lb. wheel  
Boasts a soft, creamy texture that is fresh with a mild, vegetal and milky flavor. The scent is light with notes of grass and mushrooms.
- Brie, Double Crème - Couronne | Cow | France | 1 kg wheel  
White, downy rind, soft texture with a buttery and almond flavor. Pairs well with Champagne and fruity Rosé wine.
- Brie, Double Crème - Friendship | Cow | Denmark | 125 g tins  
Cream colored, white rind, soft texture with a mild and aromatic flavor. Pairs well with Champagne and dry Riesling.
- Brie - Le Petite Reine (blue label) | Cow | France | 8 oz. rounds  
Ivory, white firm rind, creamy texture with a buttery flavor. Pairs well with Champagne and red burgundy wine.
- Brie, Triple Crème - Belletoile | Cow | France | 6 lb. wheel  
White, soft rind, creamy texture with a mild mushroom flavor. Pairs well with Cabernet Sauvignon and Pinot Noir.
- Camembert - Alta Langa | Cow/Goat/Sheep | Italy | 8 x 7 oz. rounds (PREBOOK)  
A more complex Camembert option made from three types of milk.
- Camembert - Le Petite Reine | Cow | France | 8 oz. rounds  
Ivory, white firm rind, creamy texture with a buttery flavor. Pairs well with Champagne and red burgundy wine.
- Delice de Bourgogne - Lincet | Cow | France | 4 lb. wheel  
Ivory, white fluffy rind, creamy texture with a salty taste. Pairs well with dry burgundy wines.
- Fromager d'Affinois | Cow | France | 4.4 lb. wheel  
White, soft texture with a creamy and hint of mushroom flavor. Pairs well with Champagne and sparkling wine.
- Fromager d'Affinois Brebicet | Sheep | France | 8 x 4.2 oz.  
Ripened for three weeks under a thin white rind, the cheese has a velvety texture and zesty flavor with a slight bite to it.
- Fromager d'Affinois w/ Garlic & Herb | Cow | France | 4.4 lb. wheel  
Garlic, chives, parsley and chervil enrobe the exterior of this soft ripened cheese and are speckled throughout the cream.
- Il Nocciolo - Alta Langa | Cow/Goat/Sheep | Italy | 9 x 110 g (PREORDER)  
Simple and straightforward with a clean, tangy flavor and a luscious creamy texture.
- L'Affine au Chablis - Germain | Cow | France, 200 g (PREBOOK)  
Its lightly gold-tinged rind reveals a meltingly soft and creamy center. Washed with Chablis.
- La Tur - Alta Langa | Cow/Goat/Sheep | Italy | 6 x 8 oz.  
Lactic set, three milk, like a cheese cupcake. Pair with prosecco or a spritz, olives, and crusty bread.
- Le Petit Camembert Calvados | Cow | France | 150 g wheel (PREBOOK)  
The process of infusing the creamy Camembert with apple Calvados brandy, results in a nutty, rich and intense flavor.



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- Pierre Robert, Triple Crème - Rouzaire | Cow | France | 9 x 100 g (PREORDER)  
With a rich, buttery texture and a tangy aftertaste, this is one cheese you will definitely want to include on the cheese board.
- Robiola Bosina - Alta Langa | Cow/Sheep | Italy | 12 x 250 g (PREORDER)  
Delicate and harmonious, sweet with a milky fragrance.
- Rocchetta - Alta Langa | Cow/Goat/Sheep | Italy | 6 x 330 g (PREORDER)  
Characterized by its distinct nuanced, earthy, wild mushroom flavor and aroma.
- Saint Andre, Triple Crème | Cow | France | 4 lb. wheel  
Ivory, white downy rind, crumbly texture with rich buttery flavor. Pairs well with hoppy beers and Chardonnay.
- Saint Angel, Triple Crème | Cow | France | 1.72 lb.  
Ivory, white velvet rind, creamy texture with a rich buttery flavor. Pairs well with Champagne and crisp white wines.
- Spreadable Brie - ERU | Cow | Holland | 12 x 3.53 oz.  
This cheese spread is made from real brie and has a creamy, mild flavor.
- Truf 3 Latti - Alta Langa | Cow/Goat/Sheep | Italy | 3 lb. wheel  
The different characteristics of the milks create a luscious taste of fresh milk, cream, and fresh grass that perfectly pairs with truffle.

## SOFT RIPENED/BRIE (DOMESTIC)

- Cowgirl Creamery Mt Tam, Triple Crème | Cow | California | 7 oz.  
White, soft rind, dense texture with a salted butter and mushroom flavor. Pairs well with sparkling wine and dry cider.
- Four Fat Fowl St. Stephen, Triple Crème | Cow | New York | 6 x 8-10 oz.  
A handcrafted triple cream that bursts with buttery and milky overtones. Pairs well with Champagne.
- Hoard's Dairyman St. Saviour | Cow | Wisconsin | 6 x 6 oz. rounds  
A Camembert-style cheese that delivers a rich, buttery flavor from a soft, creamy core inside a brilliant rind.
- Merchant Manor Elmstead Ash, Triple Crème | Cow | Ohio | 6 oz.  
Created paying homage to the style of French cheeses, with a bloomy white rind and vegetal ash layer.
- Merchant Manor Henley | Cow | Ohio | 6 x 5 oz.  
This elegant beauty is a wrinkly velvet rind cheese, with a unique barrel-shape. Pair with dry reisling.
- Tulip Tree Creamery Queen Anne's Lace | Cow | Indiana | 6 oz.  
A Geotrichum Rind that has a rich and yeasty flavor with a very delicate texture. Great as a dessert cheese.
- Tulip Tree Creamery Snapdragon, Triple Crème w/ Habanero | Cow | Indiana | 8 oz.  
White, soft rind, creamy texture with a buttery and spicy flavor. Pairs well with Sauvignon Blanc and Pinot Noir.
- Tulip Tree Creamery Trillium, Triple Crème | Cow | Indiana | 8 oz.  
Ivory, white bloomy rind, creamy texture with a rich smooth flavor. Pairs well with full white and medium red wines.