



Cheese of the Month Club

March 2011

Artisanal Premium Cheese is excited to continue our Cheese of the Month membership for 2011 with cheeses and cheese collections of quality unparalleled in the United States. The selection our affineurs put together for you each and every month includes a well-rounded variety of textures, flavors, and types. The cheeses you will taste in the coming year are the absolute best examples of cheese types, cheese making regions, and seasonal specialties available. Our New Cheese of the Month Club features cheeses that pair specifically to each quadrant of our *Artisanal CheeseClock™* that you will find along with this description sheet. We have also added the *Artisanal CheeseClock™* icons which assist you in creating a cheese plate and arranging the cheeses properly from mild to strong. Enjoy!

Chaource; cows milk, France

Chaource is named after the small town in France where it has been made since the early 14th century. While this cow's milk cheese is reminiscent of some of the most decadent triple crèmes, it is in fact only a double crème! The taste of Chaource has hints of mushrooms and a creamy and smooth finish. This AOC cheese is absolutely wonderful paired with Champagne. One piece weighs approximately 8 ounces.



Mild

Abbaye de Belloc; sheep's milk, France

Abbaye de Belloc is still made in the traditional manner by Benedictine Monks at the abbey of Notre-Dame de Belloc. A French Pyrénées sheep's milk cheese, Abbaye has a fine, dense texture and is high in fat. The milk comes from the red-nosed Manech ewes (an old local breed) whose milk is brought into the monastery from neighboring farms. Abbaye de Belloc has a true Basque character, and it is believed that many centuries ago the monks from the Belloc Monastery first taught the Basque shepherds how to make cheese. Proper care in the right maturing conditions will accentuate the rich, caramelized flavors that make this cheese so addictive.



Medium

Adelegger; cow's milk, Germany

The Adelegger is named after the alpine area on which the cows graze in the Baden-Württemberg region of Bavaria, Germany. Using organic methods of production throughout, a cooperative of seven farmers have been supplying the milk since 1998 to master cheese maker Evelyn Wild. At the small dairy of Käskuche Isny she crafts this firm-textured cheese giving it multiple washings in white wine infused with herbs. The cheese is then aged from fourteen to eighteen months until it develops a fudgy texture and a meaty, nutty and buttery flavor. It is recommended that you try pairing the Adelegger with ale, wheat beer, a spicy red wine, or with a heavier white wine such as a white Burgundy.



Bold

Mycella; cow's milk, Denmark

Mycella is a cow's milk blue cheese from Denmark. This cheese has several lovely qualities: it is moist and creamy, it is not too salty, not too blue, and not bitter at all; in other words, it is beautifully balanced. The flavor of the milk comes through; the blue provides just a little "accent."



Strong