



*Quality*

*Consistency*

*Balance*

*Precision*



- Pasteurized Sheep and Goat's Milk
- Camembert Style
- 3-6 Weeks Aged
- 8 Ounces Each, 12 Per Case

## COUER DU CLOS

**Baejte Farms,  
Bloomdale, Missouri**

“Coeur du Clos is a cambembert type cheese made from a blend of goat and sheep milk making this a true rare artisan cheese treat. Aromas of mushrooms, combine with woody earthy notes. This cheese is covered with a velvety with rind reminiscent of soft wool. The cheese is best enjoyed at room temperature and has a balance of a soft creamy paste yet a firm chewy rind. The flavor notes vary from sweet custard, roasted walnuts and clean fresh cream in the paste to the hint of mushrooms towards the rind. This cheese is excellent served baked in a puff pastry topped with raspberry sauce or maple syrup and toasted walnuts. 2nd place winner American Cheese Society 2013.”