



*Quality*

*Consistency*

*Balance*

*Precision*



## DANCING FERN REBLOCHON

**Sequatchie Cove  
Sequatchie, Tennessee**

“Named for the native ferns that sway and nod at the breezy mouth of a cave in Coppinger Cove where the farm is located, Dancing Fern is inspired by the famous raw milk Reblochon cheese of France. Its soft and supple texture and barnyardy aroma, along with notes of cultured butter, shiitake mushroom, and walnuts make it stand out on the cheese plate. Pairs nicely with Beaujolais, Trappist ales, marmalades and preserves, and fresh in season peaches. Works wonderfully in a classic Tartiflette recipe.”

- Raw Cow's Milk
- Reblochon Style
- Aged 60 Days
- 1 Pound Each, 4 Per Case