



AGED CHEDDAR

GOAT MILK CHEESE

AGED OVER 6 MONTHS.

SWEET. AGED. FRUITY.

This pressed curd cheese is made from whole pasteurized goat milk and is aged over 6 months. It is a complex cheese with nutty notes and a creamy texture.



USES & PAIRINGS

This complex cheese is the perfect introduction to aged goat cheese. It add interest to any cheeseboard.

Beer: Ciders & Fruit Beers, Bock, Stout, Pale Ale
Wine: Cabernet Sauvignon, Chardonnay, Pinot Noir

Item #	Product Description	Pack Size	Case Dimensions L x W x H	Pallet Size Ti x Hi	Cube	UOM	Shelf Life	Case Code	UPC (Retail Only)
0352	Aged Goat Cheddar- Chunk	12/6 oz.	12 in. x 4 in. x 4 in.	40 x 10	0.11	CS	365	-	8-55336-00452-5

9/17/18



W2994 Cty Rd HH, Malone, WI | 920.670.0051 | orders@laclarefarms.com | laclarefamilycreamery.com

A Mosaic Meadows
Company