



Le Fromage de Marcotte

Hand Crafted Artisan Cheese Collection



Blaser's Select Artisan Cheese Collection

LE FROMAGE DE MARCOTTE™

Hand Crafted Cheese

The Blaser's Premium Cheese Company introduces our Select Artisan Cheese Collection...Le Fromage de Marcotte hand-crafted cheeses from Wisconsin. The Marcotte line is a selection of pressed curd, semi-soft cheeses made with cow's milk. Blaser's has combined new, innovative flavors and natural ingredients that are hand crafted in an old world process. Each cheese is infused with a natural ingredient and aged, lending both a sophisticated taste and beautiful appearance. These small batch cheeses have a creamy texture and depending on age, range from a mild to slightly sharp profile. Le Fromage de Marcotte is packaged in an appealing foil label providing an attractive addition to any deli bunker.

A sampling of flavors includes:

- Chipotle Peppers and Cranberry
- Greek Mixed Olives
- Kalamata Olive
- Roasted Red Pepper
- Roasted Red Tomato
- Pineapple & Ginger with Roasted Coconut

Available in:

- 10 oz. half-moon – exact weight and randoms



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