



We're so excited to have received our first shipment of classic French soft cheese maker, Germain, into our cool rooms, as the new sole distributor for Victoria.

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Manufactured in Rians in the South of France, Germain cheeses are multi Medal d'Or and World Cheese Award winners. Their distinctive balsa wood cheese boxes creates a classic French retail presence which matches their consistently high quality.



### *Triple Crème 180g*

Despite being in business for 116 years, Germain continues to bring new lines to market. This cow's milk Triple Cream has a velvety and smooth texture. Adding cream to the milk creates strong, bold flavours and a distinctive buttery finish.



### *Langres PDO 180g*

Langres is ripened cows milk cheese from the Champagne Ardennes region. Recognised by its orange rind and characteristic hollow top that develops over the 15 days affinage. Traditionally champagne or marc de Bourgogne is poured into the hollow before eating. Langres is a PDO (Protected Designation of Origin) since 1991.



### *L'Affiné au Chablis 200g*

The Germain L'Affiné Au Chablis is a cow's milk, wash rinded cheese. The wash is with Chablis wine, which turns the cheese slightly orange as it ripens. The cheese takes on the distinctive taste of the Chablis wine. Ideal on a cheeseboard or in salads, it has a high melting point, so is great on fresh, sliced bread.



### *Epoisses 125g or 1kg*

Epoisses Germain is a full flavoured wash rinded cheese that excites the taste buds with its complex, light fruity taste. The rind is washed with Marc de Bourgogne, the potent pomace French Brandy, delivers a powerful perfume of undergrowth and inside is a creamy paste. Epoisses is a PDO (Protected Designation of Origin) since 1991.

We also offer a 1kg wheel for retail sale and food service.



## *Crottin de Chevre 12 x 60g*

The Germain Crottin de chèvre is a soft **cheese, made from goat's milk**. It is a delicate cheese with a rich buttery creaminess. It is produced in a cylindrical shape and has a soft ivory white centre. A perfect addition to any cheese board or to enjoy on its own with a glass of Gippsland wooded chardonnay or Pinot Noir.



## *Le Pico 125g*

Pico is a **petite goat's milk soft cheese**, likened to a Camembert, but with a smooth gamey flavour. It is a delicate cheese with rich buttery creaminess and tender rind. This is one of my favourite cheeses going around at the moment, particular when perfectly ripened and creamy throughout.

Try it with a fruity Sparkling Wine and some AT Cranberries.