

NOVEMBER 2022

THE MONGER'S PICKS

OF THE MONTH CLUB

WHAT'S INSIDE

Murray's Brie Fermier

Coming from the Ferme de la Tremblaye in Northern France, Murray's Brie Fermier contains notes of mushrooms and fresh shucked oysters within its oozy paste. It mimics the raw milk Brie de Meaux that France is famous for.

Pair with: Chardonnay, Farmhouse Ale

Earthy / Fresh Mushroom / Silky



Spring Brook Farm Reading

An American interpretation of the classic Alpine Raclette, Reading is funky and savory with a nutty finish. It's made from raw milk and undergoes three months of washing, resulting in a meltable texture and satisfying umami flavor.

Pair with: Merlot, Basque Cider

Salty / Funky / Nutty



18 Month Emmentaler

Alpine cows feeding on wild grasses and flowers make the milk for this savory cheese. A hint of salt and a touch of spice linger with each bite. It matures for well over a year, which results in a dense and complex paste.

Pair with: Sauvignon Blanc, Lager

Nutty / Salty / Savory



Gorgonzola Cremificato

Made with gently pasteurized milk, this blue is spreadable, sweet, and creamy with a subtle bite. A pudding-like texture and mild blue veining encase notes of fresh yeast, mushroom, and hints of peppery anise.

Pair with: Pinot Noir, Lager

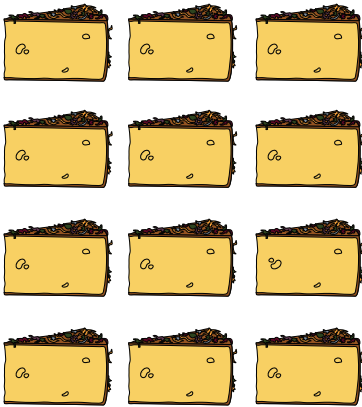
Milky / Sweet / Earthy



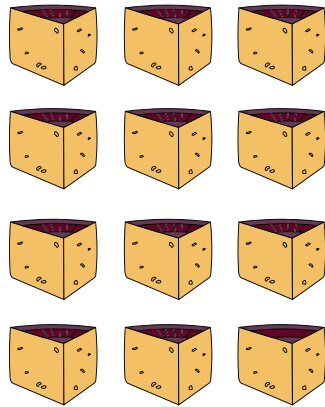


CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

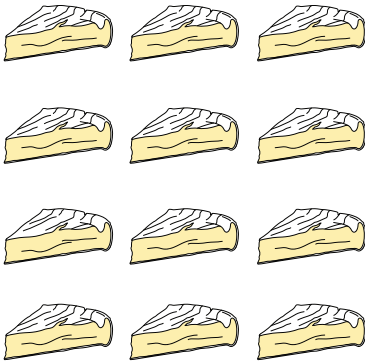
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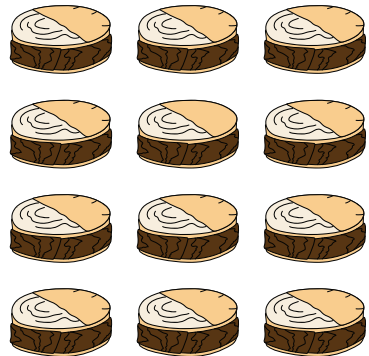
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3



4



Reading grid left to right, top to bottom: 1. Cheese 9, 2. Cheese 12, 3. Cheese 7, 4. Cheese 5