

## Saint Nectaire-Wheel

St. Nectaire is a French semi-soft, washed rind cheese from the Auvergne region of France. AOC awarded, St. Nectaire takes six to eight weeks to mature on rye straw mats, imparting a peculiar pungent smell to the cheese. When properly aged, it has a grayish-purple washed rind, dotted with white, yellow and red molds. The creamy, supple, silky textured paste melts in the mouth to reveal flavors of nuts, hay, cellars and mushroom.



### Product Details

<b>Item</b>	020419
<b>Brand</b>	Auvermont
<b>Sold By</b>	CS
<b>Pack Qty</b>	2
<b>Pack Size</b>	4 LB (RW)
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	France
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	8 LB (RW)
<b>Ingredients</b>	Pasteurized cow's milk, salt, lactic starters, animal rennet.