

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

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