



# double-cream cremont



Cremont is a mixed-milk cheese, combining local fresh cows' milk, goats' milk and a hint of Vermont cream.

The cheese is made from fresh lactic curd that coagulates overnight using a special cocktail of yeast and mold that create its unique flavor.

The "Cream of Vermont" combines the nutty taste of our crème fraîche, the creamy texture of our Bonne Bouche and the wrinkled geotricum rind of our Bijou.

An American original, Cremont is crafted in the bucolic Green Mountains of Vermont and has already found its place on the cheeseboard.

**MIX:** Cow milk, Cream & Goat milk

**CATEGORY:** double-cream

**SIZE:** 5 oz

**SHELF-LIFE:** 80 days

**PACK:** 6 in a crate

**CREMONT:** double-cream, nutty taste, creamy texture, complex geotricum rind

A R T I S A N C H E E S E S F R O M F A R M T O T A B L E

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