



Hudson Valley Camembert

Farm/Company: Old Chatham Sheeperding Co.

Cheesemaker: Benoit Maillol & Brian Booth

Proprietor: Tom & Nancy Clark

City, State: Old Chatham, NY

Region: Northeast

Country: USA

Milk: Pasteurized Sheep

Rennet: Vegetarian

Rind: Bloomy

Texture: Soft

Aging: 2 - 4 weeks

Size: 5 ounce square



A happy and furry flock of about 1200 sheep meander through the green and rolling hills of the upper Hudson River Valley, making Old Chatham Sheeperding the largest sheep dairy in the United States. The East Friesian crossbred sheep are raised on organic fields and pastures and their health is meticulously maintained to ensure the best quality of life. This care and quality of life results in some of the best sheep dairy products in the country.

This award-winning Camembert-style cheese is made with pure sheep milk that tastes of the lush Hudson Valley grazing pastures. Spreading silkily across the tongue, the cheese is mellow and buttery with a nice tanginess to highlight the lushness.

Tomales Bay Foods | Cowgirl Creamery
Wholesale | Mail Order
707.789.9433 | 866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

