



TOMME DE FAYETTE

ABOUT THE CHEESE

Tomme de Fayette, our version of a traditional tomme, is a grassy, complex cheese that is in a wheel weighing about eight pounds and is 8 inches across the top. The cheese is allowed to naturally age, with the rind going from slightly mold covered to speckled and semi-firm. Within, this cheese delivers fruity and grassy flavors, slightly citrus notes with a long finish. Being savory, Tomme de Fayette pairs well with meat as well as vegetables. This cheese brings a deliciously fatty yet dense composition to each bite and is a welcome addition to any cheese board.



MEET THE FARMERS

Leslie Jacobs and Matthew Brichford own and operate a single herd, all grass-fed dairy farm in southeastern Indiana which dates back to the early 1800's. Their milking herd is made up of 70 Jersey, Normande, and Tarentaise cross cows. They have raised three daughters on the farm and all have been active in the farm's development. The dairy is seasonal, following the natural cycle of the region. The cows are moved through fresh pastures each day and are milked in a New Zealand style, open air parlor. The cheese is produced on the farm.



INGREDIENTS

Raw Milk, Salt, Cultures.

PACKAGING

Tomme De Fayette wheels weigh between 7 and 8 pounds. Wheels are individually wrapped in butcher paper for shipment.

LOGISTICS & DISTRIBUTION

Storage temperature between 32°F and 39°F.

SHELF LIFE

60 days



100% GRASS FED

Euclid  **Company**
Est. 1944