



Cabot Clothbound

A MATURE BANDAGED CHEDDAR

CAVE AGED *A Taste of Place* FARMER OWNED



Cabot Cooperative Creamery has been supporting Vermont's landscape for over 200 years; the Certified B Corp is currently owned by 800 farm families throughout the Northeast. Known for award-winning cheddar, Cabot makes this particular recipe with top-quality milk for a cheese that is specially designed for cave-ripening by The Cellars at Jasper Hill.

Cabot ships young cheeses to The Cellars for affinage. The wheels receive an initial coating of lard, which cultivates the optimal surface for microflora growth and slows the moisture reduction in the cheese. Developing wheels are regularly brushed, turned, and monitored for quality. Batches are released for sale based not on age, but when the perfect balance of flavor and melt-in-your-mouth texture are achieved.



Our Cabot Clothbound is an approachable but complex natural-rind, bandaged cheddar with a crumbly texture and nutty aroma. Clothbound's signature tang, caramel nuttiness, and rustic crystalline texture are the perfect match for charcuterie, rich chestnut honey, or a dry, naturally-fermented apple cider.



BROWN ALE



APPLE JELLY



DRY CIDER



CHESTNUT HONEY

FAST FACTS:

Aged 9-13 Months

Microbial Rennet

Bandaged Cheddar

rBST-Free

INGREDIENTS:

PASTEURIZED COW
MILK, CHEESE
CULTURES, SALT,
ENZYMES



FORMAT

WHEEL

1/4 WHEEL

SHELF LIFE

150 Days

175 Days

CASE PACK

1 x 32 lbs

4 x 8 lbs

CASE ITEM

CCB100

CCB41Q

CASE GTIN

90814836021077

90814836021633

UNIT GTIN

90814836020025

90814836020391