

Capot Clothbound

A MATURE BANDAGED CHEDDAR

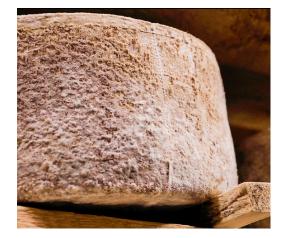
A Taste of Place FARMER OWNED



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.











FAST FACTS:

Aged 9-13 Months Microbial Rennet

Bandaged Cheddar

rBST-Free

INGREDIENTS: PASTEURIZED COW MILK, CHEESE CULTURES, SALT, ENZYMES





CODMAT



W/UEEI

1// WHEEL

FORIVIAI	VVHEEL	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