

# ARTISANAL FRENCH CHEESE



## AGED CLASSICS

**beillevaire**  
PRODUCTEUR • FROMAGER • CRÉMIER

With a commitment to raw-milk, premium terroir, and authentic French dairy heritage, experience the distinct flavors of French artisan cheese at its finest.



**Comté 18 Mo**  
*Compt-e*  
#160012 - 1/9.92 LB

Nutty, complex, and aged to perfection for 18-24 months.

Ripened on spruce boards and tended by affineur Jean Lecatelli, this Comté develops a smooth yellow pâte with buttery texture and balanced notes of dried fruit, nuts, and savory depth.



**Somport Chevre Fermier**  
*Som-Port Fair-myay*  
#682 - 2/8.82 LB

Buttery, mountain-aged cheese with a balanced, savory finish.

Made by Les Fromagers du Béarn in the Pyrenees, Somport is a hard goat's milk cheese with a white, nutty paste and delicate flavor, aged in Oloron Sainte-Marie to honor mountain traditions and coexistence with the region's bears.



**Marbré des Alpes**  
*Marbre des alps*  
#2084 - 1/13.23 LB

A strikingly marbled Alpine cow's milk cheese, creamy with subtle veining.

Crafted in the Vivarais mountains from same-day local milk, Marbré des Alpes—distinguished by its twin ash lines—is aged in Savoy for a buttery, meltable texture that evolves into a piquant, spicy delight with maturity.



**Ardéchois Bichonné**  
*Ar-de-choise Bi-chon-nee*  
#4781 - 1/9.92 LB

Tenderly “pampered” farmhouse wheel with rustic elegance and smooth depth.

Made in Desaignes from mountain milk collected within 20 km, Ardéchois is a straw-colored cheese with tiny holes, a rustic aroma, and a delicate, milky flavor that reflects the terroir of the Ardèche region.



**French Double Crème Brie**  
#31000 - 6/8 OZ

Creamy, all-natural mini Brie crafted in Brittany from cooperative farms.

Born from a Breton dairy cooperative over 50 years ago, Paysan Breton creates simple, authentic cheeses—like this pure mini Brie—made with just milk, salt, and ferments for true French flavor.

## AUTHENTIC FRENCH FROMAGE, PERFECTED BY TIME.

Founded in the marshlands of Vendée between the Loire and the Île de Noirmoutier, Beillevaire began as a family dairy farm under founder Pascal Beillevaire. Over forty years the company has built a unique vertical model: from milk-sourcing, to cheese-making, to aging (affinage) and distribution. Today, Beillevaire combines artisan craftsmanship with terroir-driven quality—collecting milk from mountain farms, aging cheeses in dedicated cellars, and preserving tradition in every product.

### BUTTER BASKETS

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Made in the Machecoul workshop from milk collected within ten kilometers, their rich aroma and hand-churned butter—reflects a commitment to small farms. These are known as the Bourriche (boor-reesh) pack, named for their distinctive basket-style packaging.



**Unsalted**  
#995050 - 6/4.4 OZ

Pure, raw-milk butter;  
naturally creamy and  
rich.



**Salted**  
#995048 - 6/4.4 OZ

Perfectly seasoned  
with sea salt from the  
Atlantic coast.



**Espelette**  
#99505 - 6/4.4 OZ

Infused with the gentle  
spice of AOP Espelette  
pepper.



**Black Garlic**  
#5105 - 6/4.4 OZ

Luxurious butter layered  
with umami depth and  
roasted sweetness.

### FRESH GOAT

**DAMES du FROMAGE**  
THE CHEESE LADIES™

Handcrafted in Fontenille-Saint-Martin-d'Entraigues from pasteurized whole goat's milk, this Chevre Frais (Shev-ruh freh) cheese by Dames du Fromage is coated with sweet cranberries and rustic red peppercorns, reflecting the fresh, artisanal spirit of the Deux-Sèvres countryside.



**Cranberry**  
#3762 - 6/2.82 OZ

Tart cranberries folded  
into fresh chèvre for a  
sweet-savory contrast.



**Herbs & Peppercorn**  
#3771 - 6/2.82 OZ

Aromatic herbs and  
pink peppercorns for a  
lively, garden-fresh  
flavor.

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