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CHEERS TO CHEESE!

Turophile's Rejoice at The Fresh Market's Selection of Festive Fromage

GREENSBORO, NC – Nov.13, 2018 – Whether you are entertaining or are looking for a gift for the cheese-lover on your list, the holidays are the perfect time to celebrate with cheese. From goat to gouda, stilton to bleu, The Fresh Market's cheese specialists have combed the globe to bring in some hard-to-find and highly allocated selections that you would expect to find only at a specialty cheese shop.

“Our goal in selecting cheeses for holiday entertaining is to find that needle-in-the-haystack cheesemaker who is doing something really special and best-in-class that no other producer is offering, and having the highly sought after cheeses that may only be available at this time of year due to their limited quantity,” said Andy Harvell, cheese specialist at The Fresh Market.

Here are some of Andy's favorites for the holidays:

[Mackenzie Creamery Artisan Goat Cheese](#)

This family-owned creamery based in Hiram, Ohio has won just as many awards for their sustainable and eco-friendly production practices, as for their artisan goat cheese. Their fresh goat cheese come in a cup, with the topping on the bottom. To serve, you just invert the cup onto a serving plate and let the topping coat the fresh cheese.



Their *Apricot Ginger Chèvre* won 2nd place at the World Championship Cheese contest in 2018 and an award from the American Cheese Society in 2011. The *Cognac Fig Chèvre* has won numerous awards, including 1st place in its category at the 2018 World Championship Cheese contest and multiple awards from the American Cheese Society.

This is a standalone cheese and should be served on a lighter flavored cracker or a crusty bread with a soft crumb. Both the Apricot Ginger and Cognac Fig Chèvre are available at The Fresh Market for \$9.99.

[Raspberry Prosecco Stilton](#)

If there was ever a cheese meant for holiday entertaining, it would be this stunning award-winning white stilton from Thistle Hill studded with raspberries that imparts a fruity edge with a hint of sweetness and pairs perfectly with Prosecco. Exclusive to The Fresh Market (\$19.99/lb).



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Esquirrou Petit Ossau Iraty

A true cheese-lovers cheese if you can get your hands on it, this pure ewe's (sheep) whole milk cheese is native to the Basque Country and Béarn. The name Ossau-Iraty originates from the Pic du Midi d'Ossau and the Iraty forest. The cheese has a hard texture with a herbaceous, nutty and fruity flavor. Esquirrou recently was named the **2018 World Champion Cheese**, besting more than 3,400 entries from 26 different countries. (\$24.99/lb)



Deer Creek Blue Jay

This award-winning, handcrafted quintuple crème blue cheese is infused with crushed juniper berries that imparts a delicately piney bouquet that complements the bold, buttery cheese. For a truly wow experience, try some melted on a New York Strip for a truly decadent holiday meal. This cheese pairs nicely with a gin or brandy, Red Zinfandel or Stout Beer. (\$24.99/lb).



Semsaes AOP Gruyere

What is special about this Gruyere is that it is sourced from a single farm in Semsaes, Switzerland. This farm only makes about 13 cheeses a day. It is a traditional, creamy, unpasteurized, semi-soft cheese that is slightly grainy and has a complexity of fruity, earthy and nutty flavors. This cheese can be used for fondue or as a stand-alone on a cheese board, and pairs perfectly with a Pinot Grigio, Savignon Blanc, or Riesling. (\$24.99)



Guilloteau Excellence Triple Crème Brie

An indulgent, triple cream brie from Fromager D'Affinois that is perfect for parties. Serve with [Taste Elevated Booze Thyme Cherries](#) (sold at The Fresh Market). These cherries are brined in a combination of brandy and amaretto, and then cooked with a blend of aromatic spices. At the end of the cooking process, fresh thyme is added to give it a final kick of flavor. Excellence Brie is sold for \$11.99/each.



Le Montagnard

Montagnard is the French word for "Mountains" and this soft-ripened cheese is incredibly rich and creamy with an earthy flair. (\$24.99/lb)



Germain Langres

The Germain family creamery was founded in 1921 and is the longest continually-operating creamery making PDO (Protected Designation of Origin) Langres cheese from the Champagne region of France. There are only three producers of Langres remaining in activity and Fromagerie Germain is the only one exporting this special cheese to the United States.



The whole milk used to make this cheese comes from specific dairy cows, which are pasture-fed. Once the milk is collected at the farm, it is molded into cheese within 24 hours. After it is unmolded, it is dusted in dry salt and sent to the caves for aging, where it is aged at least 15 days in the caves, and washed several times with salt, water and annatto. Because the cheeses are never turned during production and affinage, the dip on top of the cheese, called "fontaine" in French, is formed naturally.

What makes this cheese a particular ‘wow’ cheese for the holiday is how it is served: with Champagne, of course! The cheese comes in a cup, and just before serving, Champagne is poured onto the "fontaine" until it covers the top of the cheese. Let the Champagne soak a bit before cutting and eating the cheese. If you want an even more dramatic flair, pour some Marc de Bourgogne, an aged pomace brandy from Burgundy, for a flambé, a tradition in this region of France.

Germain Langres received the Gold World Cheese Award in 2017-2018, and a Silver Medal at the Concours General Agricole de Paris 2018. It is available in extremely limited quantities at The Fresh Market for \$17.99/each.

Entertaining with Cheese

For a step-by-step guide to creating a delicious, well-balanced cheese board, check out this [guide](#) created by The Fresh Market cheese specialists. The Fresh Market also carries a wide assortment of crackers to bring any cheese board to the next level, including assorted varieties of Toasts, English Biscuits, and Extra Virgin Olive Oil crackers from [The Fine Cheese Company](#) that were made to pair specifically with certain styles of cheeses.

“Our goal is to curate the ‘best of the best’ in seasonal cheeses for holiday entertaining that will surprise and delight any cheese lover,” said Harvell. “We also offer a wide assortment of high-quality charcuterie, nuts, dried fruits, chutneys and honey that complement any cheese board. There is no better time to say ‘cheers to cheese’ than the holiday season.”

About The Fresh Market, Inc.

Since 1982, The Fresh Market, Inc. has helped guests make every day eating extraordinary with time-saving meal solutions, unique ingredients and delicious food for any occasion. From fresh produce and exceptional meat and seafood, to signature baked goods and thousands of organic options, this specialty grocery retailer has something to please every palate. The Fresh Market currently operates 161 stores in 22 states across the U.S., inspiring guests to discover new flavors and cook with confidence. For more information, please visit www.thefreshmarket.com or follow the company on Facebook, Twitter, Instagram and Pinterest.