CHEESE GIFT BOX



Mont Saint-Benoît



Firm cheese, very soft, hazelnut flavor. It is similar to Gruyère-type cheese.

Manufactured since 1968, it remains a classic.

DISTINCTION:
- 2nd prize—The Royal Agricultural Winter Fair 2012
-Caseus winner 2022

Frère Jacques



Firm cheese with an orange-yellow rind with a more pronounced nutty flavor than Mont Saint-Benoît. It's delightful!

DISTINCTION:
- 2nd prize—British Empire Cheese Show 2015 and 2017.

Le Moine



Firm cheese matured longer, which gives it its typical flavor of grilled almonds and melted butter so appreciated.

DISTINCTION:
- Caseus Selection 2013

Le Moutier



Firm cheese made from goat's milk. This Gruyère-type cheese has a delicate taste. It is distinguished by its slightly fruity and sweet flavors.

DISTINCTION:
- 1st prize at the Royal Agricultur Winter Fair 2012
- 1st prize British Empire Cheese Show 2012

Ermite



Blue-veined cheese with a natural rind,
with a hint of salt. Our first blue cheese on the market since the beginning of the cheese factory in 1943!

Smoked Fontina



Firm cheese matured for 3 months. Its soft and slightly creamy texture lets a delicate aroma flourish. The natural wood smoking of this cheese gives it a honey-coloured rind. Cheese to discover tasty and surprising.

DISTINCTION:
- Recognition Canadian Cheese Awards - Best new cheese 2014
- Caseus selection 2016

Bleu Bénédictin



Blue-veined cheese. Its slightly creamy texture makes us rediscover the flavor of the "Roqueforti" mushroom so characteristic of this type of cheese.

DISTINCTION:
- 1st prize -The Royal Agricultur Winter Fair 2012
- 1st prize- British Empire Cheese Show 2012 and 2018
- Sélection Caseus 2015 and Caseus winner 2023

Saint-Augustin



Swiss type firm cheese. Aging for more than 60 days gives it character. In a grilled sandwich it's a treat!

Fontina



Firm cheese matured more than 3 months in the mass. Its soft and slightly creamy texture reveals a delicate aroma of hazelnut accompanied by a touch of melted butter.

DISTINCTION:
- Caseus selection 2019