

Nlaws Produce

Local Artisan Cheeses

Nlaws Produce
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Sweet Grass Dairy Cheeses in stock

AsherBlue- A unique blue cheese, its intricate flavors shift with every bite. Unlike many blue cheese, Asher Blue maintains an unexpected mild finish.



Green Hill-A double-cream beauty made from our pasteurized cow's milk, this soft-ripened camembert-style cheese has a silky texture and a sweet buttery flavor.



Thomasville Tomme-A raw, grass-based cow's milk cheese made in the style of a French Pyrenees Tomme, but with more buttery characteristics.



Lil Moo- An unripened, pasteurized, fresh cow's milk cheese





Other Artisan Cheese



Boursin Cheese

Aged Manchego- made in the La Mancha region of Spain from the milk of sheep of the Manchega breed, which is aged for between 60 days and two years.

Parmigiano Reggiano

Le Superbe Swiss Gruyere-
Cave aged for two years

Emerald Valley Reserve 4 Year Aged Sharp White Cheddar

Pecorino Romano

**Ilchester applewood
smoked cheddar-** Made with traditional
english farm house cheddar

Reny Picot Fontina- simi-soft, pressed
cows milk cheese. delicate, nutty, almost honey flavor.

Red Dragon- a Welsh cheddar with
wholegrain mustard seeds and Welsh ale, coated
in a bright red wax. This gourmet cheese
combines the subtle sharpness and depth of
natural mustard with the mild, piquant taste
notes of the Welsh ale and traditional Cheddar.

Maytag Blue- The wonderfully rich
flavor, moist yet crumbly texture and lemony
finish make Maytag one of the world's great blue
cheeses