



From the Green Mountains of Vermont, where family farmers are tending the goats and cows, Vermont Butter & Cheese Company's artisan techniques produce the finest fresh and aged goat cheese, crème fraiche and European-style cultured butter in the country. Celebrating our 25th anniversary this year, Bob and Allison are still creating new cheeses, like Coupole & Bonne Bouche which are aged goat cheeses as well as our fresh chevre-mild and creamy and are the heart and soul of Vermont Butter and Cheese. Setting the pace for sustainability and artisan craftsmanship, VBCC has been a pioneer in bringing American Artisan cheeses to restaurants and homes.



**Crème Fraiche**

**2/4.75 lb**

**SUPC 0028977**

Rich with the cultured, nutty flavor and creamy texture .



**Mascarpone**

**6/1 lb**

**SUPC 0029132**

Fresh, rich cream flavor and smooth, thick texture.



**Mascarpone**

**4/5 lb**

**SUPC 0070094**

Fresh, rich cream flavor and smooth, thick texture.



**Vermont Cultured Butter**

**12/1lb**

**SUPC 0029447**

High in butterfat (86%) with the flavor and performance of the finest European butters.



**Vermont Cultured Butter**

**9/2 lb**

**SUPC 0029231**

High in butterfat (86%) with the flavor and performance of the finest European butters.



**Vermont Butter & Cheese Creamery ships via FedEx  
Standard Overnight Mon-Thurs  
NO REFUSALS / NO RETURNS  
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**





We support **30 family farms** that produce fresh and high quality goats' milk to make our fresh and aged cheese.

Our cows' milk and cream comes from a local Vermont Coop of 500 family dairy farmers.

**All natural and rBST-free.**

**Bijou – Aged Goat Cheese**

**15/ 2 oz**

**SUPC 5980442**

A fabulous mild balance of sweet and sour.



**Vermont Chevre**

**12/10.5 oz**

**SUPC 7463391**

A simple, mild, fresh goats' milk favor.



**Vermont Chevre**

**3/2.2 lb**

**SUPC 0029421**

A simple, mild, fresh goats' milk favor.

