



# THOMASVILLE TOMME

raw grass-based cow's milk cheese

Thomasville Tomme is one of our best sellers. This is our table cheese and is made in the style of a French Pyrenees mountain farmhouse tomme. This natural rinded, semi-soft cheese is aged for sixty to ninety days for a subtle yet complex earthy flavor and creamy texture. Great in a wide range of culinary applications. 2017 sofi GOLD Winner, 2017 Good Food Awards Finalist, 1st Place 2002 The American Cheese Society Competition.

**Wine and Beer Pairings:**  
Earthy red wines such as Pinot Noir or Gamay. If you are a brew head, try Thomasville Tomme with a hoppy Pale Ale

*fine*

HANDCRAFTED  
CHEESES



365 DAYS

BARN FREE

GRASS FED

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