

**GRAFTON
VILLAGE
CHEESE CO**

CAVE AGED 100% SHEEP CHEESE

**BEAR HILL
CHEESE**

BEAR HILL

This washed-rind Alpine style cheese is cave-aged a minimum of 5 months. Firm and rich, with sweet, fruity flavors and a long savory finish.



Handmade
in Vermont
with milk from
Family Farms

Pairing Suggestions: Aromatic, spicy whites & reds such as Viognier, Chenin Blanc, Cote du Rhone. IPA. Normandy-style hard cider.



CHEESE ON A MISSION As a part of the Windham Foundation, we work to support Vermont's rural communities; you directly support that mission when you purchase Grafton Village Cheese.



graftonvillagecheese.com