








Laura Chenel started a new chapter in American goat cheese through her commitment to care, quality, and community. She introduced French farmstead cheesemaking techniques to Sonoma, California in 1979. Her partnerships with chefs, like Alice Waters, helped Laura Chenel to become the original chefs goat cheese.

We continue to honor her commitment by hand-crafting only the highest quality American goat's milk cheese, partnering with regional family farms to inspire a new generation of chefs.

**Versatile, healthy and full of flavor, Laura Chenel cheese elevates any recipe.**



NAME/DESCRIPTION	ITEM # - CASE x PACK
 <p><b>Chef's Chevre Food Service</b> Our original high moisture goat cheese is incredibly smooth and creamy. Clean-tasting delicate flavor combines with a spreadable texture in this perennial kitchen favorite.</p>	#5402 - 2 X 4lbs.
 <p><b>Original Log</b> Famous for its rich-tasting, bright citrusy tang, logs can be easily crumbled by hand or sliced to create medallions for simple serving.</p>	#8856 – 11oz Log #3052 - 12 x 11oz Logs
 <p><b>Crumbles</b> Firm, yet creamy with a clean taste, our crumbles add delicious tanginess to salad, pizza, pasta or your favorite roasted veggies.</p>	#8513 - 2 X 2lbs
 <p>Our cheeses, while different in style and type, have many things in common-they are all handcrafted with passion, created with pride and made of the highest quality milk for a distinctive, authentic taste true to our roots in Marin County. Our all-natural milk is sourced from local dairies within 20 miles from the creamery, and our cheeses are handcrafted without preservatives or additives. Our ingredients are rooted in authenticity, simplicity and honesty. Marin French Cheese Co. is the country's oldest cheese company. Since 1865, we have been committed to engaging in sustainable cheesemaking practices that respect nature</p>	
 <p><b>Petite Crème</b> This California original has a creamy paste, slightly sweet flavor and a velvety white rind that provides a delicate, tangy finish.</p>	#18847 - 6 x 4oz

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