



## SAINT MARCELLIN

(SAN-MARH-SELL-AN)

Origin:  France ~ Rhône-Alpes



Type: soft-ripened Cheese

*This traditional French cheese is rich and creamy with nutty and rustic flavors that develop as it ages.*

***Try it baked for an unctuous dip!***

**Wine Pairings:** Syrah or Grenache, Gigondas, Côtes de Ventoux or Châteauneuf du Pape