



THOMASVILLE TOMME

Raw Grass-Based Cow's Milk Cheese



About Us:

At Sweet Grass Dairy, we are dedicated to producing high quality, flavorful cow's milk cheeses that are a true expression of our unique terroir in south Georgia. Our family is dedicated to farming sustainably in a New Zealand rotational grazing method and upholding the highest level of humane animal husbandry. Our goal is to make cheeses in an old world style to let the true flavors of the grass based milk shine through to the final product.

Cheese Description:

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 soft 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.

365 DAYS

BARN FREE

GRASS FED

Farm / Company: Sweet Grass Dairy

City, State: Thomasville, GA

Region: South East

Country: USA

Milk Type: Raw Cow

Rennet: Traditional

Rind: Natural

Texture: Semi-soft

Aging: 60 days

Size(s): 5-6 lb

Ingredients: Unpasteurized Grass-Based Cow's Milk, Cultures, Traditional Rennet, Sea Salt



CHEESE MAKERS
in the AMERICAN SOUTH

