



Est 2013

Explore the Argental range



SPEAK TO US

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www.cheeseyardwholesale.co.uk

A COUNTER REVOLUTION ON THE WAY

We have been working with the argental Brand for a while now. Some of their cheeses are best sellers in the UK such as the Brebrousse d'Argental. We will be adding more of their cheeses to our list over the next few months

ABOUT THE BRAND

Created in 1985, the brand ARGENTAL is a range of traditional and original soft cheeses. They are made with milk from four different animals - cow, sheep, goat and buffalo. Our cheeses are deliciously rich, creamy and flavoursome. A real treat for your taste buds! "

Argental Range

Ask us for the full range available to
pre order



*The little
brother of the
Vacherousse:
the Minirousse !*

Vacherousse d'Argental

Vacherousse d'Argental is a DOUBLE CREAM cheese, with a fine, creamy, soft paste, made from cow's milk. Thanks to the ultrafiltration technique, the paste stays soft and it maintains consistently good quality and exceptional nutritional value. During ripening, it is gently washed with salt water so as to develop an orange-coloured rind. Then the Geotrichum grows, and the pretty white bloom appears. As the cheese ripens, the paste becomes creamy and almost spreadable.

£19.25 / kg (2kg wheel)

Argental Range

*" A soft, spreadable
cheese with the great
taste of sheep's milk: a
BESTSELLER! "*



Brebrousse d'Argental

Brebrousse d'Argental is a cheese made from pure sheep's milk, featuring a reddish-white bloomy rind.

Made using the ultrafiltration method, this cheese is of consistent quality and is beautifully rich and creamy. Its unique, square shape, colour and packaging make it an eye catcher on the shelf. A creamy, runny, spreadable cheese with the great taste of sheep's milk. Ripened for 2 weeks.

A cheese for all the family!

£23.15 / kg (1kg square cheese)

Argental Range



The milk used to make these our buffalo cheeses comes from the Bergamo region in Italy

Bufflonne d'Argental

This square-shaped cheese boasts a nice white, bloomy rind, a deliciously rich paste, a fresh aroma and a distinctive favour. Made with rich buffalo milk, this cheese is a real all-rounder that everyone is sure to like. Bufflonne d'Argental is hand made in Italy's Bergamo area, using the very best buffalo milk. It has the typical shape and appearance of the cheeses made in the region.

£21.96 / kg (1.8kg Square)

Also available to pre order with Pistachio or Summer Truffle