



Le Duc  
12776 - Vacherin

Le Duc Vacherin is a silky soft cheese wrapped in spruce bark. It is best enjoyed close to the use-by date when the smooth pinkish rind starts to ripple and bulge, and the inside softens to a rich creamy melt-in-the-mouth texture with just a hint of the forest.



\* Benefits

Le Duc Vacherin is a silky soft cheese wrapped in spruce bark. This soft surface-ripened, washed-rind cheese is specially made for Will in the mountains of the Franche Comte region of France. Based on the famous seasonal spruce bound cheeses of the region but available all year and made from pasteurised milk, it is bound with a thin ring of traditional bark skillfully cut from the local spruce trees during the summer months. Chalky and mild when young, it is best enjoyed close to the use-by date when the smooth pinkish rind starts to ripple and bulge, and the inside softens to a rich creamy melt-in-the-mouth texture with just a hint of the forest.

Ingredients

Pasteurized Cow's Milk, Salt, Rennet, Bacterial Cultures

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts  
 soy tree nuts wheat

Nutrition Facts

Servings per Container	7
Serving size	1oz
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 0g	14%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 25mg	8%
Sodium 132mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 14mg	5%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated. Bring to room temp for 30 mins before serving. Wrap any remaining cheese in original paper not plastic.  
Store in humid part of fridge

Serving Suggestions

On a cheese board with Pinot Noir | Baked with white wine, herbs & garlic | with a top peeled back and a spoon | pinot noir, pinot blanc

Prep & Cooking Suggestions

Remove plastic film, replace cheese in wooden box. Preheat oven to 400 F. Place top lid on base of the box and wrap the base tightly in foil. Pre heat oven to Bake for 25- 30 minutes until golden. Serve with baked potatoes, garlic croutons, cornichons and cured meats. A traditional white wine from the region, such as Roussette de Savoie or Cotes-du-Jura to accompany.

📄 Product Specifications

Brand	Manufacturer
Le Duc	GFI Exclusive

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581127763	43601	12776	33324440148916		6/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.45lb	2.63lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.67in	9.33in	2.44in	0.21ft3	14x15	33days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	0g	Sodium	132mg
Protein	4	Trans Fats		Calcium	14mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

 Additional Images

