Cabot Cooperative Creamery has been supporting Vermont’s landscape for over 200 years; the Certified B Corp is currently owned by 800 farm families throughout the Northeast. Known for award-winning cheddar, Cabot makes this particular recipe with top-quality milk for a cheese that is specially designed for cave-ripening by The Cellars at Jasper Hill.

Cabot ships young cheeses to The Cellars for affinage. The wheels receive an initial coating of lard, which cultivates the optimal surface for microflora growth and slows the moisture reduction in the cheese. Developing wheels are regularly brushed, turned, and monitored for quality. Batches are released for sale based not on age, but when the perfect balance of flavor and melt-in-your-mouth texture are achieved.

Our Cabot Clothbound is an approachable but complex natural-rind, bandaged cheddar with a crumbly texture and nutty aroma. Clothbound’s signature tang, caramel nuttiness, and rustic crystalline texture are the perfect match for charcuterie, rich chestnut honey, or a dry, naturally-fermented apple cider.

**Cabot Clothbound**

**A Mature Bandaged Cheddar**

**CAVE AGED**

**A Taste of Place**

**FARMER OWNED**

**BEST SERVED WITH**

- Brown Ale
- Apple Jelly
- Dry Cider
- Chestnut Honey

**FAST FACTS:**

- Aged 9-13 Months
- Microbial Rennet
- Bandaged Cheddar
- rBST-Free

**INGREDIENTS:**

- Pasteurized Cow Milk, Cheese Cultures, Salt, Enzymes

**FORMAT**

- WHEEL 1/4 WHEEL

**SHELF LIFE**

- 150 Days 175 Days

**CASE PACK**

- 1 x 32 lbs 4 x 8 lbs

**CASE ITEM #**

- CCB100 CCB41Q

**CASE GTIN**

- 90814836021077 90814836021633

**UNIT GTIN**

- 90814836020025 90814836020391

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