



## Traditional Alpine Cheeses

Named for a wild flower found throughout the region, the Génépi Alpine cheeses represent the best of the Savoie tradition. Working hand in hand with cheesemakers and affineurs, we have sourced authentic, artisan cheeses made with the same traditional techniques that made the region famous. Focusing on raw milk, natural aging, and farmstead cheesemakers throughout the region, each wheel is selected and ripened with a specific flavor profile in mind. We are proud to introduce the authentic flavors and traditions of the Savoie through our Génépi collection of cheeses.

## Satio Collection Philosophy

[www.satiocollection.com](http://www.satiocollection.com)  
[info@satiocollection.com](mailto:info@satiocollection.com)

We work with trusted partners to source distinctive, authentic cheeses of best-in-class quality from across Europe—and beyond. Our curated portfolio is easily recognized by the Satio Collection seal, which represents our promise of memorable quality and a true taste of origin.





## TOMME DE SAVOIE

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A farmstead version of the classic French Tomme, Généri Tomme de Savoie is made with whole raw cow's milk and aged a minimum of 60 days. The rustic brushed rind covers a semi-soft paste with sweet lactic flavors and delicate aromas.

<b>CASE PACK</b>	4/3.3 lb
<b>UNIT NET WEIGHT</b>	3.3 lb
<b>CASE GROWTH WEIGHT</b>	14.33 lb
<b>CASE DIMENSIONS</b>	18"x9"x6"
<b>PALLET CONFIGURATION</b>	7 x 6
<b>INGREDIENTS</b>	Raw Cow's Milk, Salt, Animal Rennet, Cheese Cultures
<b>RENNET TYPE</b>	Traditional
<b>BREED</b>	Montbéliarde, Abondance, Tarentaise



### PAIRING

Perfect on a cheese and charcuterie board, paired with cornichons and crusty baguette