



Traditional Soft Cheeses from Normandy

Normandy is known for its wet winters and vibrant green pastures that paint the countryside in the spring and summer months. These lush fields are the foundation of the dairy tradition in Normandy, and milk from this region is famous for its richness and grassy character. Firmly rooted in the Norman cheesemaking tradition, Camembert le Pommier, Brie du Pommier and our newest addition, Pont l'Évêque, represent this distinctive terroir, and offer the most authentic-tasting examples of these classic French cheeses available in the US. The milk for Le Pommier cheeses is sourced within the PDO area from herds including the traditional Normande breed, which is renowned for its quality. It is gently pasteurized and a complex blend of cultures is added before cheesemaking begins. A lactic set and traditional methods are used to produce cheeses that will develop and ripen with proper aging.

Satio Collection Philosophy

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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.





CAMEMBERT LE POMMIER

23846

Camembert le Pommier exemplifies the classic Camembert characteristics of rich, full flavor and earthy mushroom notes that intensify with age.

CASE PACK	6 / 8.75 oz
UNIT NET WEIGHT	8.75 oz
CASE GROWTH WEIGHT	3.8 lb
CASE DIMENSIONS	14" x 9.4" x 2.1"
PALLET CONFIGURATION	10 x 18
INGREDIENTS	Pasteurized Cow's Milk, Salt, Rennet, Cheese Cultures
RENNET TYPE	Traditional
BREED	Normande



PAIRING

Smear on sliced baguette and enjoy with cider



BRIE DU POMMIER

09653

Brie du Pommier is produced with the same cultures and techniques as the smaller Camembert wheels, but the larger form ripens differently. Emphasizing grassy, lactic notes, this full-flavored Brie develops complex aromas and a smooth texture as it matures.

CASE PACK	2 / 1 kg
UNIT NET WEIGHT	2.2 lb
CASE GROWTH WEIGHT	5.5 lb
CASE DIMENSIONS	17.52" x 9.06" x 2.17"
PALLET CONFIGURATION	16 x 16
INGREDIENTS	Pasteurized Cow's Milk, Salt, Starters and Ripening Culture, Rennet
RENNET TYPE	Traditional
BREED	Normande



PAIRING

Spread cultured butter on a baguette and top with a layer of sliced Brie and Bayonne ham for a delicious sandwich.



PONT L'ÉVÊQUE

24189

Pont l'Évêque is a traditional, washed-rind cheese from Normandy, France, with a golden rind and silky texture. The flavor is rich and malty and pairs well with fresh baked bread and hard cider.

CASE PACK	4 / 350 g
UNIT NET WEIGHT	12 oz (350 g)
CASE GROWTH WEIGHT	3.61 lb
CASE DIMENSIONS	2.53" x 9.87" x 9.17"
PALLET CONFIGURATION	10 x 12
INGREDIENTS	Pasteurized Milk, Salt, Lactic Acid Starters, Rennet
RENNET TYPE	Traditional
BREED	Normande & Holstein



PAIRING

Serve with fresh baked bread and hard cider