

## Satio Collection Philosophy

www.satiocollection.com 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.

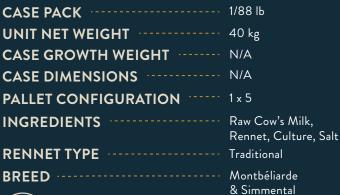




## COMTÉ EXTRA "LA GÉLINOTTE" AOC

### 23729

Aged 10-12 months and made with milk from the Jura's famous Montbeliard cows, this selection melts beautifully and represents the classic, multidimensional flavors of Comte.





#### **PAIRING**

La Gelinotte Comté is a perfect melter; try it in grilled cheese, mac and cheese, fondue, potatoes...



# COMTÉ EXTRA "LE SAUT DU DOUBS"

#### 12818

This selection is made exclusively with the summer milk of a single frutier and aged 15-22 months. The golden summer milk is rich, sweet, and grassy. Careful aging brings out deep nutty flavors while preserving the sweetness and texture of the paste.



#### **PAIRING**

This fine Comté is deserving of a spot on any cheese board