



Special Selection Comté from the Jura

Seignemartin is a third generation family run company dedicated to the care and maturing of Comté, France's most sold cheese. Located in the Jura mountains near the commune of Nantua, Seignemartin's cellars contain the specialized conditions to bring out the best in each wheel of Comté. As an affineur, they select and age Comté from approximately 15 cheesemaking cooperatives spread throughout the AOC production area. These dairies are carefully chosen partners selected for the exceptional quality and distinctive flavors of their cheeses. Seignemartin sends their trucks out into the mountains and collects freshly made "white" wheels of Comté. At this stage, the cheese is very mild, without the characteristic rind or flavor. The wheels are brought into the cellar, placed on spruce planks, and the maturation begins. The affineurs carefully consider the place of origin and season of production, and use their experience to age every Comté to its full nuanced potential. Every wheel of Comté is unique, but careful selection and aging ensures a consistently amazing cheese.

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.





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.

CASE PACK	1/88 lb
UNIT NET WEIGHT	40 kg
CASE GROWTH WEIGHT	N/A
CASE DIMENSIONS	N/A
PALLET CONFIGURATION	1 x 5
INGREDIENTS	Raw Cow’s Milk, Rennet, Culture, Salt
RENNET TYPE	Traditional
BREED	Montbéliarde & Simmental



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.

CASE PACK	1/88 lb
UNIT NET WEIGHT	88 lb
CASE GROWTH WEIGHT	N/A
CASE DIMENSIONS	N/A
PALLET CONFIGURATION	1 x 5
INGREDIENTS	Raw Cow’s Milk, Rennet, Culture, Salt
RENNET TYPE	Traditional
BREED	Montbéliarde & Simmental



PAIRING

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