



Terre des Volcans

Traditional Blue Cheeses from Auvergne

The Auvergne region has a long tradition of cheesemaking and is home to some of France's most distinctive cheeses. This region's ancient volcanos have eroded into rolling hills and plateaus with fertile soil and lush pasture, creating a unique micro-climate for cheesemaking. Milk used to produce the Terre des Volcans cheeses is carefully collected and the cheesemaking process begins that same day. A gentle, low temperature process is used to pasteurize the milk and a custom blend of cultures is added. These cultures are selected to offer the same robust flavor profile and balanced aromas found in many raw-milk blue cheeses.

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.





FOURME D'AMBERT

23844

Dense and creamy, with sweet lactic flavors balanced by the blue molds, and a long, fruity finish.

CASE PACK	2 / 5.5 lb
UNIT NET WEIGHT	5.5 lb
CASE GROWTH WEIGHT	12 lb
CASE DIMENSIONS	8.6" x 6" x 10.5"
PALLET CONFIGURATION	18 x 6
INGREDIENTS	Milk, Salt, Lactic Ferments, Rennet, Calcium Chloride
RENNET TYPE	Traditional
BREED	Montbéliarde, Holstein, Salers



PAIRING

Pair with honeycomb on a dessert cheese board



BLEU D'Auvergne

23845

Crumbly and moist with a buttery, pungent, and slightly spicy character. A creamy mouthfeel with delicate aromas and a nutty finish.

CASE PACK	2 / 5.5 lb
UNIT NET WEIGHT	5.5 lb
CASE GROWTH WEIGHT	12 lb
CASE DIMENSIONS	4.7" x 8" x 15.7"
PALLET CONFIGURATION	10 x 10
INGREDIENTS	Pasteurized Cow's Milk, Salt, Calcium, Animal Rennet
RENNET TYPE	Traditional
BREED	Montbéliarde, Holstein, Salers



PAIRING

Great for cooking; delicious melted on steak, or in a Bleu d'Auvergne and pear tarte for a sweet-savory delight



BLEU 1924

26713

1924 is a mixed milk blue that is made in the tradition of Roquefort but outside of the PDO that was established in 1925. This full flavored blue is made with a blend of the best sheep and cow's milk the cheesemaker can get his hands on, and carefully aged to develop a dense, buttery paste with intense blue veining.

CASE PACK	2 / 5.5 lb
UNIT NET WEIGHT	5.5 lb
CASE GROWTH WEIGHT	12 lb
CASE DIMENSIONS	8" x 15.25" x 4.5"
PALLET CONFIGURATION	10 x 10
INGREDIENTS	Pasteurized Cow's & Sheep's Milk, Salt, Animal Rennet, Cheese
RENNET TYPE	Traditional
BREED	Montbéliarde, Salers, Holstein, Lacaune



PAIRING

This exceptional cheese is best enjoyed simply, on an appetizer or dessert cheese plate