

SPRING 2024

Satio Collection



Satio /'sa.ti.o:/:
to satisfy, satiate; nourish



Our Philosophy

Satio means to satisfy in Latin. This name refers to the deep and complete satisfaction derived from consuming foods of exceptional quality—foods that fully sate us even in small servings.

We work with trusted partners to source distinctive, authentic cheeses of best-in-class quality from across Europe—and beyond. Quality is our greatest inspiration and we are driven to seek out cheeses that enrich every kind of moment, from casual Sunday snacks to elevated fine dining. Our curated portfolio is easily recognized by the Satio Collection seal, which represents our promise of memorable quality and a true taste of origin.

A photograph of a cheese cave. The cave is dimly lit with warm, yellowish light from several small pendant lights. The ceiling is rough and textured, showing natural rock formations. On both sides, there are wooden racks or shelves. On these racks, several large wheels of cheese are visible, some wrapped in white cloth. The perspective is looking down a long, narrow aisle between the racks, creating a sense of depth.

• CAVE-AGED CHEESE •

WOOKEY HOLE

Taking its name from the caves that impart iconic flavors to the cheese, Wookey Hole is made following a traditional recipe, with milk from local herds that graze on the fields of Dorset. The wheels are cloth bound and aged for 15 months in natural limestone caves near the village of Wookey, where the cave environment imparts distinct and complex flavors to the cheese—a stamp of origin. Wookey Hole is loved for its incredible flavor and texture balance. It's not too sweet and not too salty; not too sharp, but it's also not too mild. It's not too crumbly, with just the right amount of creamy.



WOOKEY HOLE

27738

Smooth, buttery mouthfeel and perfect salt balance. On the palate, the initial acidity evolves to fruity notes, and finishes on a savory note with mild earthy hints.

CASE/PACK ▶ 8/200 gr **BREED** ▶ Montbéliarde, Holstein, Salers **RENNET** ▶ Microbial



PAIRING ▶ This cheese is best paired with a glass of Belgian ale, Riesling, or Gamay



IMPORTED
ISRAELI FETA™

Using a recipe that has been passed down for more than four generations, our Satio Collection Israeli feta is a true crowd pleaser. The perfect balance between crumbly and creamy, this recipe has an excellent richness and a mellow flavor profile. Using 100% Hasaf sheep's milk adds a delicate richness to this Kosher certified cheese.



ISRAELI FETA

27724

Vegetarian friendly; 100% sheep's milk; kosher certified.

CASE/PACK ▶ 12/250 gr **BREED** ▶ Hasaf Sheep **RENNET** ▶ Microbial



PAIRING ▶ Pairs beautifully with a high-acid Greek white wine like Assyrtiko



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.



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 ▶ 6/8.5 oz **BREED** ▶ Normande **RENNET** ▶ Traditional



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 ▶ 2/2.2 lb **BREED** ▶ Normande **RENNET** ▶ Traditional



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



Terre ^{des} Volcans

France's Auvergne region has a long tradition of cheesemaking and is home to some of the country's most distinctive cheeses. The area's ancient volcanoes 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. Once the wheels are formed, they are transferred to the caves for careful aging by world renowned affineur, Herve Mons. The wheels are turned by hand many times during maturation and this care and attention helps develop the unique characteristics of each wheel to their full potential.



FOURME D'AMBERT

23844 / 16201

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

23844 WHEEL - CASE/PACK ▶ 2/5 lb **16201 PRECUT - CASE/PACK** ▶ 12/6.7 oz

BREED ▶ Montbéliarde, Holstein, Salers **RENNET** ▶ Traditional



PAIRING ▶ Pair with honeycomb on a dessert cheese board



BLEU D'Auvergne

23845 / 16203

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

23845 WHEEL - CASE/PACK ▶ 2/5.5 lb **16203 PRECUT - CASE/PACK** ▶ 12/7.4 oz

BREED ▶ Montbéliarde, Holstein, Salers **RENNET** ▶ Traditional



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 **RENNET** ▶ Traditional

BREED ▶ Montbéliarde, Holstein, Salers, Lacaune



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



For only a few weeks in late spring, fields of elderflower bloom throughout Northern Europe, and are especially prized in the French Alps. For generations, these delicate white flowers have been harvested during the brief blooming season, dried, and used to flavor traditional desserts and liqueurs. The lacy white appearance of elderflower fields is beautiful from afar, but up close, it is the flower's subtle, sweet fragrance of honey and vanilla that captivates inhabitants of this region. Due to the short growing season and ephemeral nature of the elderflower, it must be handpicked and promptly dried to preserve the full integrity of the delicate blossoms.

Although its use in traditional preparations dates back hundreds of years, elderflower has recently grown in acclaim through use in cuisine by some of the world's most renowned chefs and in popular cocktail liqueurs like St. Germain. Recognizing its growing appeal, and in celebration of the significance of the elderflower to the inhabitants of the Alsatian region, regional family-owned cheesemaker Haxaire has begun infusing traditional Alsatian cheese with the elderflower blossoms, creating a new regional tradition.



ELDERFLOWER TOMME

28710 / 12684 / 09873


This semi-hard cow's milk cheese is aged a minimum of four months, has a subtle floral flavor with hints of toast and a slight nuttiness. It pairs perfectly with Alsatian white wine.

28710 WHEEL - CASE/PACK ▶ 1/12 lb

12684 1/4 WHEEL - CASE/PACK ▶ 4/2.87 lb

09873 PRECUT - CASE/PACK ▶ 12/7.6 oz

BREED ▶ Holstein **RENNET** ▶ Traditional

 **PAIRING** ▶ Enjoy for dessert paired with gin



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.



COMTÉ EXTRA “LA GÉLINOTTE” AOC

23729 / 23732 / 23721 / 16008

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

23729 WHEEL - CASE/PACK ▶ 1/88 lb **23732 1/4 WHEEL - CASE/PACK** ▶ 1/22 lb

23721 1/8 WHEEL - CASE/PACK ▶ 1/11 lb **16008 PRECUT - CASE/PACK** ▶ 19/9 oz

BREED ▶ Montbéliarde & Simmental **RENNET** ▶ Traditional



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



COMTÉ EXTRA “LE SAUT DU DOUBS”

12818 / 29308 / 14758

This selection is made exclusively with the summer milk of a single frutièr 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.

12818 WHEEL - CASE/PACK ▶ 1/88 lb **29308 1/8 WHEEL - CASE/PACK** ▶ 2/10.5 lb

14758 PRECUT - CASE/PACK ▶ 19/8.8 oz

BREED ▶ Montbéliarde & Simmental **RENNET** ▶ Traditional



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



Rising above the Balearic Sea and stretching across the continent to the Bay of Biscay, the Pyrénées mountains connect Catalonia to the Basque Country. This unique bio-region is both lush and starkly demanding. Dairy cows are rare, but heirloom breed goats can be found grazing on the slopes above Barcelona and sheep seem to outnumber people in many of the small towns throughout the Basque Country.

The Basque and Catalanian people have strong and distinctive cultural traditions around food and farming. While each side of the mountains is unique, there are many similarities that unify the farmers and cheesemakers throughout the Pyrénées. PY cheeses are inspired by the hearty people who make these mountains their home, and the original cheeses found across this ancient and distinctive region.



BLACK HEAD MANECH OSSAU IRATY

27306

This unique Ossau Iraty is made exclusively from the milk of heritage breed Black Head Manech sheep grazing on high mountain pasture, which is prized by cheesemakers for its exceptional richness. Each wheel is made by hand and aged on wood boards for a minimum of 6 months. The smooth, firm paste offers deep caramel flavors, with undertones of broth and a long, savory finish.

CASE/PACK ▶ 1/10 lb **BREED** ▶ Black Head Manech **RENNET** ▶ Animal



PAIRING ▶ Pairs beautifully with sour cherry preserves for a taste of Basque terroir



AHUNTZ EDERRA

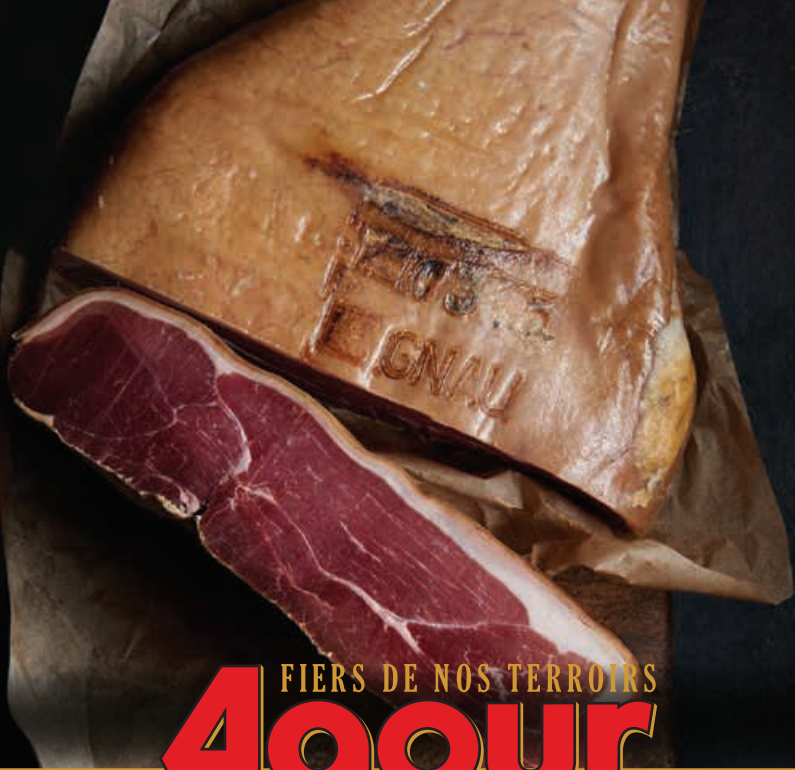
30611

Alongside the well-known sheep, goats also graze the scenic foothills of the Pyrénées mountains. Ahuntz Ederra, meaning 'Beautiful Goat' in the Basque language, symbolizes the beauty of these animals, the quality of their milk, and the richness of the terroir. Sweet and creamy, the complex flavor of this dense, natural-rinded goat tomme unfolds on the palate.

CASE/PACK ▶ 2/5.5 lb **BREED** ▶ Murciano Granadina **RENNET** ▶ Animal



PAIRING ▶ Savory Bayonne ham compliments this goat tomme's sweet notes



FIERS DE NOS TERROIRS
Agour
★ ★ GURE HERRIAZ HARRO

One of the legendary hams of Europe, Jambon de Bayonne has been made in southwest France and sold at the port of Bayonne for generations. Made in adherence to strict PGI rules, true Bayonne ham can only be made with pigs born and bred in and around the Aquitaine, Midi-Pyrénées, and Poitou-Charentes regions. The hams can only be salted and aged in the Adour river basin and the unique microclimate of the region gives these hams their unique character.

Bayonne hams have long been unavailable in the US and we are excited to partner with our friends at Agour to introduce this specialty. Each leg is worked by hand and aged for at least 12 months, bringing out the full flavor profile that makes these hams famous.

Jambon de Bayonne is an important part of the regional gastronomy and can be found in farmhouse kitchens and on Michelin-starred menus. It is often sliced and fried, which highlights the savory flavors and aromas. One of our favorite dishes is the traditional farmer's meal of fried Bayonne, scrambled eggs, and piperade, a Basque stew rich with peppers and tomatoes.



JAMBON DE BAYONNE

27787 / 27902 / 25651

This is the classic Bayonne ham, made by a small producer working with whole hogs and curing meat in the Basque tradition. Tender and sweet, it has nuanced nutty flavor and a melt-in-your-mouth texture. We are excited to add the option for pre-sliced Bayonne ham to our Basque collection!

27787 12 MO, BONELESS - CASE/PACK ▶ 1/12.1 lb

27902 SLICING BLOCK - CASE/PACK ▶ 1/10.4 lb

25651 PRESLICED - CASE/PACK ▶ 10/3 oz



PAIRING ▶ Fry and stir into scrambled eggs with piperade, a Basque stew of peppers and tomatoes



The Alps have long been known for their dramatic high-altitude peaks, forever dusted with white caps of snow. Rugged rocks shine through where the cliffs are too steep to hold the ice, and lush valleys dip in the shadows between.

Pockets of complex flora and alpine grasses dot the mountain landscape, providing a rich, varied diet to the hardy Tarentaise and Abondance cows that thrive here. Traditionally, inhabitants of this region sent their animals up the mountains in the summer months so the valley land could be farmed. Known as a transhumance, cheesemakers would travel up into the mountains with their cows, and it was there that the regional tradition of Alpine-style cheesemaking was born.

Named for a wild flower found throughout the region, Génépi Alpine cheeses represent the best of the Alpine tradition. Working hand in hand with cheesemakers and affineurs, we source authentic, artisan cheeses made with the same traditional techniques that make the region famous. Focusing on natural aging and farmstead cheesemaking, each wheel is selected and ripened with a specific flavor profile in mind.



TOMME DE SAVOIE

21646

An authentic version of the classic French Tomme, Généri Tomme de Savoie is made with whole unpasteurized 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.

21646 - CASE/PACK ▶ 4/3.3 lb

BREED ▶ Montbéliarde, Abondance, Tarentaise **RENNET** ▶ Traditional



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



Satio /'sa.ti.o
to satisfy, sat

A top-down view of a meal preparation area. In the upper left, a plate contains sliced potatoes and green leafy vegetables. In the upper right, a dark bowl is filled with small, light-colored, oval-shaped items, possibly olives or nuts. To the right of that, another dark bowl contains sliced red onions. In the lower half of the image, a large plate is filled with several slices of a pale, soft cheese. The background is a textured, light-colored surface, possibly a tablecloth or countertop.

ox/:

iate; nourish



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