

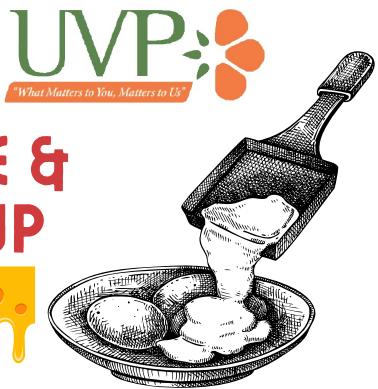


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WINTER 2026 FESTIVAL OF FONDUE & RACLETTE ROUND-UP

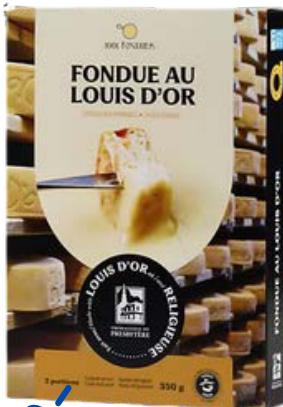


Some items may require a 2-3 week pre-order; please ask for details when placing an order!
Discount applied on week of shipping, discount available on cheeses delivered 1/13 - 2/28/26.

*Fondue, from the French verb *fondre* ("to melt"), originated in the Swiss Alps as a way to use aged cheese and bread during long winters, traditionally melting local cheeses with wine to create a warm, communal dish.*

New Fondue from Quebec!

Exclusively available in the USA through Provisions International



Fondue au Louis d'Or

raw cow - Québec

A rich, artisan cheese fondue crafted with the prized Louis d'Or and Religieuse cheeses from Fromagerie du Presbytère. This ready-to-heat, gluten-free fondue delivers deep nutty, buttery, terroir-rich flavor without needing extra liquid — perfect for cozy winter meals. Serves 2 as a main or 4 as an appetizer.

American
Debut!

CCA365 - 6/12.3 oz. - \$118/case



Fondue de Charlevoix

raw sheep/cow

This fondue made with Migneron de Charlevoix and Tomme d'Elles cheeses embodies the essence of its unique terroir, while seamlessly blending tradition and savoir faire. Every bite of this artisan fondue will showcase delicate notes of hazelnut and butter, with a smooth and generous texture.

CCA415 - 6/12.3 oz. - \$82/case



Fondue de Compton

organic raw cow - Québec

Artisanal, ready-to-serve fondue crafted from three farmstead cheeses (Alfred Le Fermier, Comtomme & Chemin Hatley) with organic raw milk. Velvety and full-flavored, it's ideal for sharing with bread, meats and winter veggies.

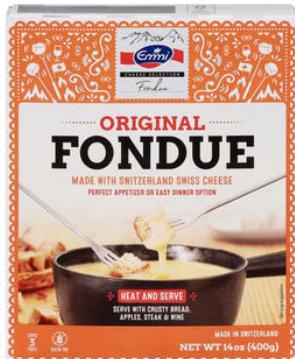
CCA230 - 6/12 oz. - \$74/case

Select Fondü *pre-order only*

pasteurized cow -
Switzerland

A ready-to-serve Swiss fondue from Emmi made with AOP Emmentaler and classic Swiss cheese, blended with white wine and kirsch brandy. Smooth-melting with pronounced nutty depth and balanced alpine tang, it delivers authentic Swiss fondue flavor with minimal prep. Naturally gluten-free.

CSZ112 - 6/14 oz. - \$78/case



Emmi Original Fondü

pasteurized cow - Switzerland

The concept of fondue originated with Alpine herdsman in an effort to stay full and warm during the harsh winters. It means, simply "to melt," and this blend of Swiss cheese, wine, and spices brings the tradition into your home with ease.

CSZ110 - 12/14 oz. - \$156/case





Rahmtaler*pre-order only*

raw Brown Swiss cow milk - Switzerland

This is an original Emmentaler recipe made using full fat milk, unlike modern Emmentaler, and dates back to the 16th century. In the 20th century production fell into oblivion until it was revived by three cheesemakers. Rahmtaler is creamy and floral with a slightly hazelnut-like finish. Perfect in winter fondue, sliced onto sandwiches, or just as a snack!

CSZ338 - 2/25 lb. - \$22.50/lb.

Raclette Round Up

Raclette - from the French verb “racler” meaning to scrape - comes from the Valais region of Switzerland, where shepherds melted semi-hard cow’s milk cheese by the fire and scraped it onto bread or potatoes, giving the dish its name and signature ritual.



Raclette Natur *pre-order only*

raw cow milk - Switzerland

Traditional Swiss raclette made from raw cow’s milk, crafted by Jumi with a natural rind and slow, alpine-style aging. Exceptionally smooth melting with savory, nutty depth and gentle lactic sweetness. A classic choice for authentic raclette service.

CSZ450 - 2/7 lb. - \$19.50/lb.



Raclette Rauch *pre-order only*

raw cow milk - Switzerland

Swiss raclette made from raw cow’s milk and gently cold-smoked for added depth. Smooth, even melting with layered savory notes, subtle smoke, and a clean alpine finish that enhances the cheese without overpowering it.

CSZ455 - 2/7 lb. - \$21/lb.



Mountain Raclette *limited stock available*

raw cow milk - Switzerland

Swiss mountain raclette crafted from fresh raw cow’s milk from cows grazing lush flower meadows. Aged ~4 months with a smooth, semi-firm texture and flavorful yet delicate profile that balances savory richness with gentle alpine nuance, excellent for traditional raclette service.

CSZ186 - 14 lb. - \$20.25/lb.



Raclette

raw cow milk - France

French raclette made from raw cow's milk with a supple paste and excellent melt. Flavor is balanced and dairy-forward, moving from sweet cream to gentle savory notes with light nutty depth.

CFR563 - 15 lb. - \$13.50/lb.



NEW! Champagne Raclette

raw cow milk - Switzerland

Raw cow's milk raclette aged ~5 months and bathed in Pinot Meunier Champagne during affinage, imparting floral aromatics and a distinct boozy complexity. The supple, semi-soft texture carries savory depth and subtle funk balanced by bright, vinous notes from the champagne wash.

CSZ462 - 2/7 lb. - \$25/lb.



Raclette

raw cow milk - Switzerland

Traditional Swiss raclette with a supple paste and smooth, even melt. Mildly savory with gentle dairy sweetness and balanced alpine character.

CSZ150 - 15 lb. - \$13/lb.



Emmi Raclette Slices *pre-order only*

cow milk - Switzerland

Classic Swiss raclette in convenient pre-sliced form. Made from pasteurized cow's milk with a semi-soft, velvety texture and a nutty, slightly sweet profile that mellows as it heats. Great versatility for melting and melting applications where precise portion control matters.

CSZ336 - 10/7 oz. - \$88/case



Raclette from Québec

Raclette de Compton

raw organic cow milk - Québec

Organic farmstead raclette from Fromagerie La Station in Compton, Québec. Aged ~60–90 days. Semi-firm and supple with a washed copper-hued rind, it offers gentle buttery and nutty notes with a smooth, melty texture.

CCA220 - 8 lb. wheel - \$16.50/lb.

CCA222 - 6/5 oz. wedges - \$42/case

CCA224 - 6/5 oz. slices - \$19/lb.

Raclette au Poivre

raw organic cow milk - Québec

From Fromagerie La Station in Québec, this raclette is encrusted with black peppercorns for a gentle spice layer. Semi-firm and supple, it melts evenly while adding subtle piquancy to the buttery, nutty base flavors.

CCA225 - 8 lb. wheel - \$16.50/lb.

CCA227 - 6/5 oz. wedges - \$42/case

CCA228 - 6/5 oz. slices - \$19/lb.



Raclette from Vermont



Black Capped Cache from Stony Pond Farm

raw organic cow milk - Enosburg Falls, VT

A large-format, aged raw cow's milk alpine-style cheese named for the black-capped chickadees that cache seeds at Stony Pond Farm. Made seasonally in fall from rich Jersey milk, it has a buttery, semi-firm texture with a washed rind and subtle funk that melts beautifully.

CUSS511 - 12 lb. wheel - \$19.50/lb.

CUSS510 - 6 lb. wedge - \$20/lb. *pre-order only*

CUSS509 - 6/8 oz. - \$21.50/lb.

Southwind Raclette from Woodlawn Farm

raw cow milk - West Pawlet, VT

Raw cow's milk raclette-style cheese aged 2–6 months with a mild, milky profile and supple texture that melts beautifully. Named for the neighboring 6th-generation farm where it was originally made, Southwind combines approachable flavor with excellent melt quality.

CUSW115 - 20 lb. wheel - \$17/lb. *pre-order only*

CUSW120 - 6/8 oz. wedges - \$19/lb.



Reading from Spring Brook Farm

raw cow milk - Reading, VT

A washed-rind, raclette-style cheese made with raw Jersey cow's milk and aged about three months. It offers a unique creamy texture with nutty, grassy undertones and a subtle, complex flavor profile that melts well and holds up on its own. Multiple award-winner, including Best of Class at the 2025 U.S. Championship Cheese and 1st Place at the 2024 American Cheese Society Competition.

CUSS840 - 5 lb. wheel - \$14.50/lb.

CUSS842 - 8/8 oz. wedges - \$17/lb.

Whitney from Jasper Hill Farm

raw cow milk - Greensboro, VT

A raw cow's milk, alpine-style cheese with velvety-smooth, pliant paste and a wine-washed rind.

Signature notes include toasted nuts, cured ham, and sweet cream, with balanced funk and excellent meltability. Winner of the 2022 American Cheese Society Awards "Best of Show."

CUSJ555 - 20 lb. wheel - \$16.50/lb.

CUSJ557 - 4.5 lb. quarter - \$19/lb.

