

AU FIL DU FRUIT

GUILLAUME & LESGARDS

Raw, precious, mischievous or velvety flavours... Au Fil du Fruit reveals **all the aroma of fruit combined with spices, flowers, subtle essences...**

These jewels have been created by two artisan jam makers, Maurice Guillaume and Patrick Lesgards, who excel at marrying **traditional savoir-faire with gustative discoveries.**



Au Fil du Fruit jams are prepared in a copper cauldron and cooked for a short time in small quantity to **preserve the aroma, texture and taste of the fruit.** Each ingredient is carefully selected to obtain the ideal combination, pure and original at the same time.

Au Fil du Fruit, let's indulge ourselves...

JAMS 220 g

ORIGINAL FLAVOURS

Lychee and raspberry with rose
 Passion and Mango jelly with green tea
 Peach and apricot with almonds
 Black cherry with Espelette chilli pepper
 Chestnut with orange zests
 Blackberry jelly with violet
 Orange with Armagnac
 Wild strawberry (Mara des Bois) with honey
 Orange with gingerbread flavour
 Vineyard peach
 Wild blueberry with Pyrenean honey
 Pear and quince with walnuts
 Black cherry with Pyrenean honey
 Cherry and strawberry with honey
8 units by case

Raspberry jelly with Timut pepper
 Strawberry rhubarb with Andaliman pepper
 Apricot and pistachio cream

TRADITIONAL FLAVOURS

White fig
 3 red fruits
 Raspberry
 Blueberry
 Black cherry
 Apricot
 Wild strawberry (Mara des Bois)

CHRISTMAS JAM 90g

Chestnut cream with walnuts
8 units by case

SMALL JARS 85g

Lychee and raspberry with rose
 Wild blueberry
 Cherry with Espelette chilli pepper
18 units by case

Black cherry
 Orange with gingerbread flavour

LIGHT JAMS 210 g

Black cherry
 Wild Strawberry (Mara des Bois)
8 units by case

Blueberry

Shelf-life : 3 years