



Blackcurrant

Origin France (Burgundy)

BRIX | 25,5
(+/-2)

ACIDITY	<div style="width: 35%;"></div>
BITTERNESS	<div style="width: 25%;"></div>
SUGAR	<div style="width: 30%;"></div>
LENGTH OF FLAVOUR	<div style="width: 60%;"></div>
HARVEST	<div style="display: flex; justify-content: space-around;"> <div>JAN</div><div>FEB</div><div>MAR</div><div>ABR</div><div>MAY</div><div>JUN</div> </div> <div style="display: flex; justify-content: space-around;"> <div>JUL</div><div>AUG</div><div>SEP</div><div>OCT</div><div>NOV</div><div>DEC</div> </div>
COLOUR	Black
FLAVOUR COMBINATIONS	Blueberry, morello cherry, pear, wild strawberry

The particularity of this blackcurrant selected by Maison Ponthier is its Burgundy origins. In this region there is a genuine tradition in farming the most aromatic blackcurrant varieties. In Burgundy there is a Route du Cassis (the Blackcurrant Route) which weaves through the high hills, passing fields of blackcurrants and craft stores. After bathing in the generous June sunshine, the little black berries are harvested at perfect ripeness to guarantee the highest quality. These Burgundy blackcurrants stand out with their smooth and shiny skin, from deep blue to liquorice black, and their particularly juicy and tangy flesh.



FROZEN

Purée 10kg

Purée 1kg

Store at -18°C (0°F). 30 months shelf life from production date. After defrosting, store at +2°C/+4°C and use within 15 days. For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.



CHILLED

Purée 1kg

Storage at +2°C/+6°C. 15 months shelf life from production date. After opening, must be kept in refrigerator and used within 12 days.