



Melon from Quercy (PGI)

Origin France (Quercy)

BRIX (+/-2) | 21

ACIDITY	_____
BITTERNESS	_____
SUGAR	=====
LENGTH OF FLAVOUR	=====
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> JAN FEB MAR APR MAY JUN </div> <div style="display: flex; justify-content: space-between; width: 100%;"> JUL AUG SEP OCT NOV DEC </div>
COLOUR	Pale orange
FLAVOUR COMBINATIONS	Redcurrant, raspberry, nectarine, basil

Quercy Melon has a Protected Geographical Indication, celebrating the exceptional Quercy terroir in the south-west of France. To be awarded the PGI certification, production must meet very strict specifications, in particular clay content in the soil greater than 25% to give the melons a pronounced musky flavour, farmland that is left fallow for 5 years after 1 year of production and also a minimum BRIX level for the fruit. The delicious flavour of the Quercy Melon also comes from the south-facing fields and the cool nights in the region, generated by the Mediterranean and oceanic climate. The melons used by Maison Ponthier are harvested by hand, to check the precise level of ripeness of each fruit before being sorted according to category defined by size, weight and calibre. Only first category melons, commonly called «table melons» are chosen to make PONTHER purée, after being hand-peeled in our workshops.



CHILLED

Purée 1kg

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