



## Melon from Quercy (PGI) 100%

Origin France (Quercy)

BRIX | 13,5  
(+/-3)

ACIDITY	_____												
BITTERNESS	_____												
SUGAR	=====												
LENGTH OF FLAVOUR	=====												
HARVEST	<table border="1"> <tr> <td>JAN</td><td>FEB</td><td>MAR</td><td>APR</td><td>MAY</td><td>JUN</td> </tr> <tr> <td>JUL</td><td><b>AUG</b></td><td>SEP</td><td>OCT</td><td>NOV</td><td>DEC</td> </tr> </table>	JAN	FEB	MAR	APR	MAY	JUN	JUL	<b>AUG</b>	SEP	OCT	NOV	DEC
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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.



❄️ FROZEN

Purée 5kg, 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 5 days**.  
For optimal quality, defrost in the refrigerator for 24 to 48 hours.  
Do not refreeze once defrosted.