



Williams Pear

Origin France (Haute Provence)

BRIX | 19
(*/-2)

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>AUG</td><td>SEP</td><td>OCT</td><td>NOV</td><td>DEC</td> </tr> </table>	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
JAN	FEB	MAR	APR	MAY	JUN								
JUL	AUG	SEP	OCT	NOV	DEC								
COLOUR	Pale yellow												
FLAVOUR COMBINATIONS	Morello cherry, blackcurrant, passion fruit, blackberry												

Maison Ponthier uses the Williams variety to make its pear purée and coulis. Very sweet, creamy and juicy, it reveals musky aromas heightened by a few tangy notes. The texture of PONTHER purée and coulis perfectly recreates the grainy character of the white flesh and the intense fragrance too. Maison Ponthier chose to source its pears from orchards in Haute Provence. The pears are farmed with great respect for the environment and are hand-picked at full ripeness according to strict food hygiene and safety conditions. The soils of Haute Provence are ideal for pear trees. They need deep, fertile soil, cool without being damp.



❄️ 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 15 days. For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.



💧 CHILLED

Purée 1kg

Coulis 1kg

Coulis 250g

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.