



White Asparagus 100%

Origin France (Aquitaine)

BRIX | 4
(+/-3)

ACIDITY

BITTERNESS

SUGAR

LENGTH OF FLAVOUR

HARVEST

JAN	FEB	MAR	APR	MAY	JUN
JUL	AUG	SEP	OCT	NOV	DEC

COLOUR **White**

FLAVOUR COMBINATIONS **Olive oil, morels, green anise**

Cultivated between the regions of the Adour river and the Médoc, the white asparagus selected by Maison Ponthier is an exceptional product. An oceanic climate and sandy soil are favourable to its cultivation. This permeable and deep soil is regularly irrigated by the rain, and is perfectly suited to growing asparagus - it allows it to grow upright inside a small mound that protects it from the sun's rays. This darkness preserves its mother-of-pearl colouring, delicate taste and tender flesh. It is harvested manually with the help of a gouge.



FROZEN

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.



CHILLED

Purée 1kg

Storage at +2°C/+6°C. **9 months** shelf life from production date.
After opening, must be kept in refrigerator
and **used within 12 days**.