



CATALOG 2025



*La passion du goût
& le respect du terroir*



A STORY THAT BEGAN IN 1830

FROM THEN ...

The Brémond, a family of grocers, merchants and confectioners set up their first grocery store on the mythical Cours Mirabeau in Aix-en-Provence in 1830. At the time the town was the commercial capital of Provence.

The address was soon to become an absolute must: people came from far and wide to sample the delicatessen's confectionery and other delights. In 1973, another family, the Borrellys, took over the store. The iconic shop on the Cours Mirabeau moved to Rue d'Italie in 1986, and it is still there. In 1999, Anne and Maurice Farine, who already owned La Confiserie du Roy René, were to continue with the adventure.



... TILL NOW

Maison Brémond 1830 was taken over by Olivier Baussan in 2015. This was the beginning of a new story, the story of a delicatessen committed to developing Provencal and Mediterranean savoir-faire through the selection of healthy, authentic and exceptional regional products.

Today, Maison Brémond 1830 works alongside artisan-producers who have been rigorously chosen for the quality and authentic nature of their savoir-faire. To date, we have around 50 partners, united in their passion for taste and the terroir.

Since the first store opened in Aix-en-Provence in 1830, there are now 14 Maison Brémond 1830 stores in France and 17 abroad, inviting true gourmets to discover new flavours every day. Extra virgin olive oils, flavoured olive oils, truffle-based products, balsamic vinegars, sweet and savoury spreads, confectionery...a wide choice to satisfy everyone's taste buds.

A delicatessen committed TO THE CLIMATE & BIODIVERSITY

Maison Brémond 1830 works with a large number of local associations to revive with the sometimes forgotten traditional crops that are so emblematic of Provence. A commitment to biodiversity and local farming and also to protect the authentic products and flavours which are so dear to the delicatessen.



ACT FOR PLANET, AGROFORESTRY IN PROVENCE

Since 2019, Maison Brémond 1830 has been committed, along with the Act for Planet association, to the planting of chestnut and pistachio trees in agroforestry in Haute-Provence. This ancient technique consists of planting trees on farming land. This helps to protect the crops, fight erosion, improve fertility and humidity storage and consequently, fight global warming and its harmful effects. Created at the initiative of Olivier Baussan, Act for Planet has thus been able to replant around 900 chestnut trees on the Plateau du Contadour and the Plateau d'Albion since 2019.



SUPPORT FOR THE LIGUE PROTECTION DES OISEAUX

At the end of 2020, Maison Brémond 1830 diversified its Act for Planet actions by supporting the Ligue de Protection des Oiseaux (LPO) of the southern region. With the «Protégeons et valorisons la biodiversité» project, the delicatessen is committed to supporting actions to protect the Little Owl and the Iberian Grey Shrike, two declining species in Provence.



FRANCE PISTACHE

Present in Roman times and up until the early 19th century, the pistachio tree had almost completely disappeared from Provence. Maison Brémond 1830 decided to become the ambassador for the France Pistache association which has been working for the last 3 years with committed farmers to encourage initiatives and techniques enabling the reintroduction of the tree to our territory.



FONDS DE SAUVEGARDE DE LA LAVANDE

Maison Brémond 1830 also actively supports the Fonds de Sauvegarde de la Lavande en Provence by offering 100% Provence solidarity products such as the lavender cushion or the lavender soap on a rope. A necessary cause because, for the last few years, there have been signs of wilting in the fields of lavender and lavandin. For each product sold, 0.20 euros goes to the «Sauvegarde du Patrimoine Lavandes en Provence» endowment fund.







GREEN
FRUITY

EXTRA VIRGIN OLIVE OIL ULTRA GREEN

250 ml | Art. H0BT250UV25FR | 3700662712859 | per 6 ps.



GREEN
FRUITY

EXTRA VIRGIN OLIVE OIL CÉZANNE

250 ml | Art. H0BD250CEZA | 3700662712194 | per 16 ps.

LIMITED EDITION



DARK
FRUITY

VIRGIN OLIVE OIL DOMAINE SALVATOR

100 ml | Art. H0BD100SALVFN25 | 3700662710367 | per 12 ps.
250 ml | Art. H0BD250SALVFN25 | 3700662712934 | per 6 ps.
500 ml | Art. H0BD500SALVFN25 | 3700662717885 | per 6 ps.



GREEN
FRUITY

EXTRA VIRGIN OLIVE OIL GAEC LA BORIE

250 ml | Art. H0BD250BOR25FV | 3700662712736 | per 6 ps.
500 ml | Art. H0BD500BOR25FV | 3700662717885 | per 6 ps.



LATE
HARVEST

EXTRA VIRGIN OLIVE OIL LA CABANE

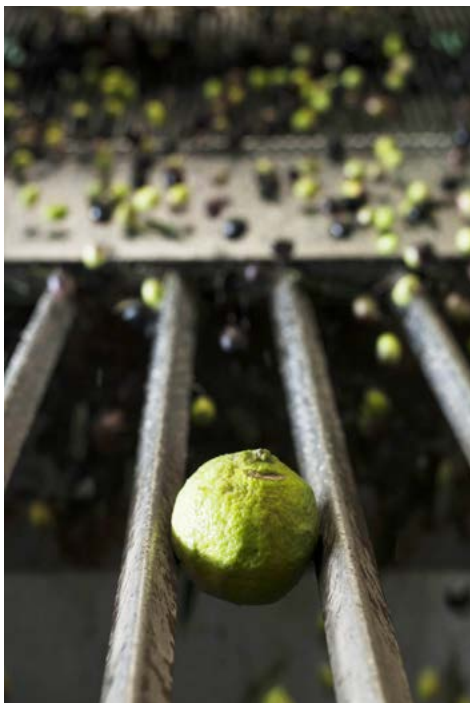
100 ml | Art. H0BD100CABA25 | 3700662710336 | per 12 ps.
250 ml | Art. H0BD250CABA25 | 3700662712880 | per 6 ps.
500 ml | Art. H0BD500CABA25 | 3700662713122 | per 6 ps.



GREEN
FRUITY

EXTRA VIRGIN OLIVE OIL «DE TOUS LES JOURS»

750 ml | Art. H0BD750T25 | 3700662713009 | per 6 ps.



FLAVOURED OLIVE OILS

A SAVOIR-FAIRE FROM ITALY

In the Abruzzo region, in the middle of Italy, it was customary, at the end of the harvest, to degrease the grindstones by pressing lemons through them. The highly perfumed oil was reserved for family use. Today, the process is still used, no longer at the end of the harvest but on the contrary, at the beginning, when the olives are nice and green and the fruit fresh.

The olives, in the same way as the fruit, vegetables, and basil, are selected rigorously from the Ursini family's orchards and olive groves.

Every year, at the time of the olive harvest, the Ursinis strive to find the perfect balance for our extra-perfumed virgin olive oils !







BASIL FLAVOURED OLIVE OIL

100 ml | Art. HABTE100BAV2 | 3700662711722 | per 6 ps.



FRESH LEMON FLAVOURED OLIVE OIL

100 ml | Art. HABTE100CIV2 | 3700662711739 | per 6 ps.



FRESH LEMON FLAVOURED OLIVE OIL

100 ml | Art. HABD100CIV3 | 3700662711012 | per 12 ps.
250 ml | Art. HABD250CIV3 | 3700662711111 | per 6 ps.
500 ml | Art. HABD500CIV3 | 3700662711654 | per 6 ps.



BASIL FLAVOURED OLIVE OIL

100 ml | Art. HABD100BASV3 | 3700662711005 | per 12 ps.
250 ml | Art. HABD250BASV3 | 3700662711098 | per 6 ps.
500 ml | Art. HABD500BASV3 | 3700662711647 | per 6 ps.



RED GARLIC FLAVOURED OLIVE OIL

100 ml | Art. HABD100AILV3 | 3700662711081 | per 12 ps.
250 ml | Art. HABD250AILV3 | 3700662711128 | per 6 ps.



RED CHILLI FLAVOURED OLIVE OIL

100 ml | Art. HABD100PIMV3 | 3700662711036 | per 12 ps.
250 ml | Art. HABD250PIMV3 | 3700662711135 | per 6 ps.



BALSAMIC VINEGARS AND VINEGARS

THE ART OF THE VINE, AN ITALIAN PRODUCTION

To be able to offer an authentic Modena balsamic vinegar, Maison Brémond 1830 called on the Italian company Terra del Tuono. Since 1892, the Zini family have beautifully mastered the production of the prestigious Modena balsamic vinegar. Handed down from one generation to the next, the savoir-faire has continued with passion and nowadays, with Tiziana Zini, tradition blends with innovation to reveal rare & precious true culinary gems.

Each stage in manufacture is carried out on the spot, under Tiziana's watchful eye. After the grapes have been cooked they are then aged in barrels made of different types of wood for several years. Each wood gives different notes to the balsamic vinegar, and creates a nectar of the highest quality.

Each balsamic vinegar is completely natural and guaranteed free of colouring agents, preservatives or added sugar.

Approaching its 130th anniversary, the company is searching to innovate with a range of fruit-flavoured balsamic vinegars. These products are made with balsamic vinegar to which natural fruit juice is added.





WHITE BALSAMIC VINEGAR & MANGO

100 ml | Art. **VBALMAN100** | 3700662760201 | per 6 ps.



WHITE BALSAMIC VINEGAR & LEMON

100 ml | Art. **VBALCIT100** | 3700662760591 | per 6 ps.



ORGANIC WHITE BALSAMIC VINEGAR WITH LEMON OF MENTON

100 ml | Art. **VBALBCM100V2** | 3700662760829 | per 6 ps.



WHITE BALSAMIC VINEGAR & PINEAPPLE

100 ml | Art. **VBALANA100** | 3700662760867 | per 12 ps.



VINEGAR & RASPBERRY PULP

100 ml | Art. **VFRAMB100** | 3700662761086 | per 6 ps.



WHITE BALSAMIC VINEGAR & RASPBERRY

100 ml | Art. **VBALFRAMB100** | 3700662760744 | per 6 ps.



WHITE BALSAMIC VINEGAR & POMEGRANATE

100 ml | Art. **VBALGRE100** | 3700662760195 | per 6 ps.



MODENA BALSAMIC VINEGAR & FIG

100 ml | Art. **VBALFIGPR100V2** | 3700662761178 | per 6 ps.



CONDIMENT WITH WHITE BALSAMIC VINEGAR

100 ml | Art. VBALBLA100 | 3700662760188 | per 6 ps.



PREMIUM PGI MODENA BALSAMIC VINEGAR

250 ml | Art. VBAL250MPR | 3700662760010 | per 6 ps.



CONDIMENT WITH WHITE BALSAMIC VINEGAR AGED 8 YEARS

100 ml | Art. VBALBLAAGE | 3700662760416 | per 6 ps.



BLACK BALSAMIC VINEGAR AGED N°30

100 ml | Art. VBALORV2 | 3700662760997 | per 6 ps.



CONDIMENT SABA

100 ml | Art. VBALSABA100 | 3700662760935 | per 6 ps.





THE TRUFFLE FROM PROVENCE

A TREASURE FROM THE SOIL

A MAN'S HANDS

This is the story of a hill overlooking the Valley of Ginasservis in Haute-Provence. On this same hill, more than 20 years ago, a man began planting truffle-bearing oak trees. Today, there are over 500 of them offering their leaves to the breath of the Mistral.

Every day, Bernard Villermet walks through the wood that he created, with Zoe, his 9-year-old truffle dog who digs (digging is known as «caver» in the profession) for truffles twice year. In winter, she unearths the black truffle – «*Tuber Melanosporum*» and from May onwards, it's «*Tuber Aestivum*» - the summer truffle.

But for the time being, the walk is over: it's time to go home. In the dry-stone house he built, Bernard's wife Michèle has prepared the famous truffle brouillade !



MUSTARD WITH SUMMER TRUFFLE

110 g | Art. MOUTRUET110V2 | 3700662734554 | per 6 ps.



SUMMER TRUFFLE ARTICHOKE SAUCE

90 g | Art. PESTRUET90V2 | 3700662731539 | per 6 ps.



PARMIGIANO REGGIANO TRUFFLE CREAM

110 g | Art. CRPARMTRU110V2 | 3700662734561 | per 6 ps.



SUMMER TRUFFLE HONEY

140 g | Art. MIELTRUETE140 | 3700662759878 | per 6 ps.



OLIVE PULP, MUSHROOMS & SUMMER TRUFFLE

140 g | Art. PULPOTRU110V2 | 3700662731546 | per 6 ps.



SLICES OF SUMMER TRUFFLE IN OLIVE OIL

40 g | Art. LAMTRU40V2 | 3700662731072 | per 6 ps.



TOASTED ALMONDS WITH SUMMER TRUFFLE

100 g | Art. AMBTETRU100 | 3700662750578 | per 12 ps.



TAGLIATELLE WITH SUMMER TRUFFLE

250 g | Art. PATETRU4V3 | 3700662736008 | per 12 ps.



RISOTTO WITH SUMMER TRUFFLE

250 g | Art. RISTRUFV3 | 3700662736022 | per 15 ps.



SUMMER TRUFFLE SALT

140 g | Art. SELTE140GV2 | 3700662733281 | per 6 ps.



SUMMER TRUFFLE SALT

30 g | Art. SELTE30GV2 | 3700662733298 | per 18 ps.



SALT FLAVOURED WITH WHITE TRUFFLE

30 g | Art. SELTRUBL30V2 | 3700662733762 | per 12 ps.



BLACK TRUFFLE FLAVOURED OLIVE OIL

100 ml | Art. HABD100TRNV3 | 3700662711067 | per 12 ps.



FLAVOURED OLIVE OIL & SUMMER TRUFFLE

100 ml | Art. HABT100TEMV2 | 3700662711074 | per 6 ps.



WHITE TRUFFLE FLAVOURED OLIVE OIL

100 ml | Art. HABT100TRUV2 | 3700662711715 | per 6 ps.



SUMMER TRUFFLE FLAVOURED BALSAMIC CONDIMENT

100 ml | Art. VBALTRUET100 | 3700662760959 | per 6 ps.



WHITE TRUFFLE FLAVOURED BALSAMIC CONDIMENT

100 ml | Art. VBALBTB100V2 | 3700662760966 | per 6 ps.



BALSAM' COCKTAILS

A new concept that brings freshness to cocktails and cooking! These balsamic vinegar preparations are ideal for making 'Spritz', 'Gin and tonic' or even the essential 'Limoncello' cocktails in a few minutes, with or without alcohol, but also to accompany dishes with Mediterranean flavors: starter, main course and dessert...

Three unique alcohol-free references based on balsamic vinegar, to refresh all palates and be tempted by original pairings at aperitif or meal time. Focus on Limoncino, Gin-Tonic and Spritz!



LIMONCINO
VINEGAR CONDIMENT

250 ml | Art. CONBALLIM0250 | 3700662764216 | per 6 ps.



MOJITO
VINEGAR CONDIMENT

250 ml | Art. CONBALMOJ250 | 3700662764339 | per 6 ps.



SPRITZ
VINEGAR CONDIMENT

250 ml | Art. CONBALSPRI250 | 3700662764209 | per 6 ps.



APÉRITIF À TARTINER
ARTICHAUT
NET WEIGHT 3.17 OZ
90 G
mb-1830.com

APÉRITIF À TARTINER
AUX OLIVES NOIRES
TAPENADE NOIRE
CÂPRES & ANCHOIS
BLACK TAPENADE
SOFT TAPENADE
EWARTE TAPENADE
mb-1830.com
TAPENADE NOIRE
NET WEIGHT 3.17 OZ
90 G

APÉRITIF À TARTINER
AUX OLIVES VERTES DE PROVENCE
TAPENADE VERTE
CÂPRES & ANCHOIS
GREEN TAPENADE
GRÜNE TAPENADE
GRÜNE TAPENADE
GRÜNE TAPENADE
mb-1830.com
TAPENADE VERTE
NET WEIGHT 3.17 OZ
90 G

APÉRITIF - ENTRÉE
À TARTINER
CAVIAR
D'ALBERGINES
HIGH DRY CAVIAR
KUMMURATA, ANCHOIS, CÂPRE
mb-1830.com

APÉRITIF À TARTINER
TRADITIONNEL
SAUSSOUN
RECETTE PROVENÇALE
SAUSSOUN, PROVENÇAL, ANCHOIS
JAMON, PROVENÇAL, ANCHOIS
mb-1830.com
TRADITIONNEL SAUSSOUN

1830
NET WEIGHT 3.17 OZ
90 G

1830
NET WEIGHT 3.17 OZ
90 G



BLACK TAPENADE FROM PROVENCE

90 g | Art. TAPNOIR90G | 3700662731003 | per 6 ps.



GREEN TAPENADE FROM PROVENCE

90 g | Art. TAPVERT90G | 3700662731089 | per 6 ps.



SAUSSOUN PROVENÇAL RECIPE

90 g | Art. SAUSSOU90 | 3700662731584 | per 6 ps.



BLACK OLIVE FLESH WITH FIG, WALNUTS & MODENA BALSAMIC VINEGAR

100 g | Art. POLNFBM | 3700662731263 | per 6 ps.



GREEN OLIVE FLESH WITH GRILLED ALMONDS & WHITE BALSAMIC VINEGAR

100 g | Art. POLVAGBB | 3700662731256 | per 6 ps.



BLACK OLIVE FLESH WITH THYME AND MODENA BALSAMIC VINEGAR

100 g | Art. POLNHBPBM | 3700662731249 | per 12 ps.



TANCHE OLIVE PASTE WITH PROVENÇAL HERBS

90 g | Art. PULPT90G | 3700662730037 | per 6 ps.



PICHOLINE OLIVE PASTE WITH BASIL

90 g | Art. PULPP90G | 3700662730020 | per 6 ps.



GREEN OLIVE SPREAD WITH TOMATO

90 g | Art. POLVTOM90 | 3700662731476 | per 6 ps.



**EGGPLANT
CAVIAR**

90 g | Art. CAVAU90G | 3700662736053 | per 6 ps.



**ARTICHOKE AND BASIL
PULP**

110 g | Art. PULPARBA110 | 3700662730044 | per 6 ps.



**BLACK GARLIC
CLOVES**

110 g | Art. AILNOIR60 | 3700662730068 | per 6 ps.



**ANCHOVY
SPREAD**

90 g | Art. ANCHO90GV2 | 3700662731096 | per 6 ps.



**TUNA & CAPER
RILLETES**

90 g | Art. RILTHON90G | 3700662743068 | per 6 ps.



**TERRINE
WITH LEMON FROM MENTON**

100 g | Art. TERCIT100G | 3700662741002 | per 6 ps.



**TERRINE
WITH PASTIS**

100 g | Art. TERPAS100G | 3700662744027 | per 6 ps.



**TERRINE
WITH MOREL MUSHROOMS**

100 g | Art. TERMOR100G | 3700662744034 | per 6 ps.



**TERRINE
WITH LAVENDER**

100 g | Art. TERLAV100G | 3700662744089 | per 6 ps.

LIMITED EDITION



CIAPPE WITH OLIVE OIL

140 g | Art. CIAPPEHOV2 | 3700662750493 | per 16 ps.



BRUSCHETTINA WITH OLIVE OIL, BASIL & GARLIC

80 g | Art. CROSHOV2 | 3700662750486 | per 16 ps.



PLAIN CROUTON

150 g | Art. CROUT1506V2 | 3700662750349 | per 10 ps.



CANISTRELLI WITH PROVENCAL HERBS

180 g | Art. BTECANHBP180 | 3700662751643 | per 6 ps.



CANISTRELLI WITH OLIVES

180 g | Art. BTECANOLI1V80 | 3700662751650 | per 6 ps.



SARDINES WITH OLIVE OIL

115 g | Art. SARH0115V4 | 3700662743082 | per 10 ps.



SARDINES WITH OLIVE OIL & LEMON

115 g | Art. SARCIT115V4 | 3700662743099 | per 10 ps.



SARDINES WITH BLACK TAPENADE

115 g | Art. SARDTAP115 | 3700662743044 | par 10 ps.



SARDINES WITH OLIVE OIL, PEPPERS & CHILI

115 g | Art. SARDPIM115 | 3700662743075 | per 10 ps.



PROVENCAL PESTO WITH BASIL

90 g | Art. PESBAS90G | 3700662731041 | per 6 ps.

VISUAL TO COME



PISTACHIO PESTO WITH BASIL

110 g | Art. PESPIST110V3 | 3700662731706 | per 6 ps.

PROVENÇAL DRIED TOMATO PESTO

90 g | Art. DELTOMSEC90 | 3700662731591 | per 6 ps.

VISUAL TO COME

VISUAL TO COME

RED PESTO WITH BASIL

110 g | Art. PESROSS0110 | 3700662731690 | per 6 ps.

PESTO ALLA GENOVESE WITH BASIL DOP

110 g | Art. PESGEN110NP | 3700662731683 | per 6 ps.



MUSTARD WITH HERBS FROM PROVENCE & HONEY

120 g | Art. MOUMHBP120 | 3700662734585 | per 6 ps.



MUSTARD WITH BALSAMIC VINEGAR & HONEY

120 g | Art. MOUBALMI120 | 3700662734592 | per 6 ps.

THE WHITE GOLD OF PROVENCE

LE SAUNIER DE CAMARGUE

Born of the sea, sun, mistral, wide open spaces and an age-old savoir-faire, Camargue salt is the natural product of the south of France.

Naturely white, it is harvested on the Salins (saltbeds) of Aigues-Mortes by Le Saunier de Camargue, in the middle of unspoilt natural surroundings and a rare biodiversity. A haven for a number of species, the Salin is also where the Mediterranean sea meets the Camargue.

The image of this generous region, fleur de sel is naturally an essential ingredient of the dishes of the south of France and reveals all the gentle flavours of its sun-packed cuisine.





FLEUR DE SEL FROM CAMARGUE

100 g | Art. SELNAT100G | 3700662733540 | per 6 ps.



SALT WITH PROVENÇAL HERBS

90 g | Art. SELHBP90GV3 | 3700662733557 | per 6 ps.
rech 90 g | Art. RESELHPB | 3700662733212 | per 12 ps.



SALT WITH ESPELETTE PEPPER

100 g | Art. SELPIM100G | 3700662733564 | per 6 ps.
rech 90 g | Art. RESELPIM | 3700662733229 | per 12 ps.



SALT & HERBS BLEND FOR PASTA & SALAD

50 g | Art. SELSAL50GV3 | 3700662733571 | per 6 ps.
rech 50 g | Art. RESELSALV2 | 3700662733618 | per 12 ps.



SALT AND HERBS BLEND FOR FISH

70 g | Art. SELPOI70GV3 | 3700662733588 | per 6 ps.
rech 70 g | Art. RESELPOI | 3700662733243 | per 12 ps.



SALT AND HERBS BLEND FOR MEAT

90 g | Art. SELVIAN90GV3 | 3700662733595 | per 6 ps.
rech 90 g | Art. RESELVIA | 3700662733236 | per 12 ps.



SALT AND RED PHU QUOC PEPPER BLEND

100 g | Art. SELPOIPHUR100 | 3700662733755 | per 12 ps.



PROVENÇAL HERBS

20 g | Art. HBPPOT | 3700662733700 | per 6 ps.



SPICES OF THE 4 WINDS

A CREATION OF MAISON BRÉMOND 1830

A CATHERINE KLUGER SIGNATURE

To honor this new line, we called on a great ally: Catherine Kluger, passionate about cooking, founder of Super Nature and author of 10 gourmet recipe books. Spices and fresh herbs are the hallmarks of her cooking. For her, this is the best way to eat food with the least amount of transformation possible and with a focus on taste. With this collaboration, we offer you three creations of organic spice blends with names of the winds echoing the flavors and scents of the Mediterranean.



**«MAESTRO» ORGANIC SPICE BLEND
FOR EVERYDAY USE**

20 g | Art. EPIBIPIZZ20 | 3700662733663 | per 6 ps.



**«MARIN» ORGANIC SPICE BLEND
FOR FISH & MARINADES**

30 g | Art. EPIBIOP0130 | 3700662733687 | per 6 ps.



**«SIROCCO» ORGANIC SPICE BLEND
FOR MEAT & VEGETABLES**

40 g | Art. EPIBIOVIA40 | 3700662733670 | per 6 ps.



**«LEVANT» ORGANIC SPICE BLEND
FOR FISH & VEGETABLES**

30 g | Art. EPIBIOLEV30 | 3700662733786 | per 6 ps.

DISCOVERING SINGLE-ORIGIN PEPPERS

WHITE PEPPER

White pepper is harvested ripe. The peppercorns are yellow or red and their core sufficiently developed. They are then plunged every day in water for 8 to 10 days and their husk or «pericarp» is removed. The pepper is then dried in the sun.

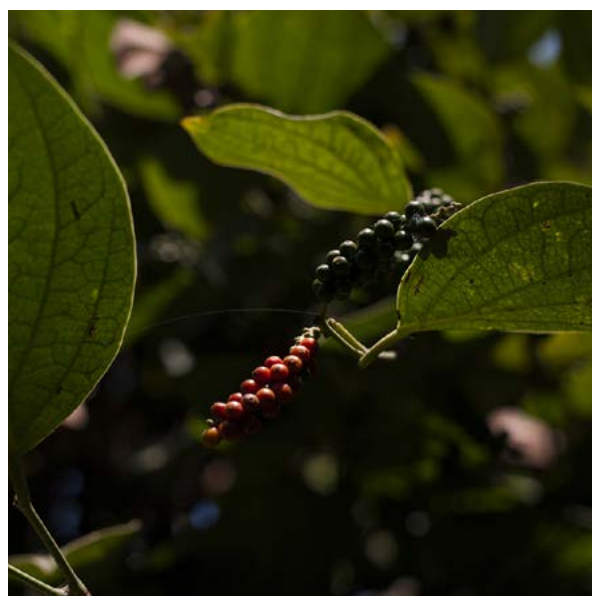
Best used with white meat, fish, lighter flavoured dishes in general. White pepper is chosen as much for its peppery notes as for its strength.

RED PEPPER

The pepper is harvested ripe and the red berries are separated from the green ones. It is then dried away from the light to avoid it turning black. The first tasting of red pepper is always very surprising, developing aromas of ripe lightly candied fruit.

BLACK PEPPER

Black pepper is harvested green, on a creeper which grows up a tree or a stake, and can reach up to 10 metres high. It is harvested as soon as the bunches of pepper are well formed and then left in the sun for several days. Its husk, the «pericarp» darkens before becoming black pepper. Best for red meat and vegetables.





ORGANIC BLACK KAMPOT PEPPER

20 g | Art. **POIKAMPBIO20N** | 3700662733649 | per 12 ps.



ORGANIC WHITE KAMPOT PEPPER

20 g | Art. **POIKAMPBIO20BL** | 3700662733632 | per 12 ps.



STAINLESS STEEL PUSH PEPPER GRINDER

Art. **POIVINOX** | 3700662772204 | per 10 ps.



PEPPER MILL + PEPPER BOX

Art. **EMBETUI131** | per 10 ps.



SPREADS

CONFISERIE LEBLANC IN BANON

Crafted in Frédéric Leblanc's confectionery in Banon in the Alpes-de-Haute-Provence, these pure delicacies are made by hand in copper cauldrons. They are natural and can be eaten at any time of day.

Frédéric Leblanc makes two main products in the confectionery :

- Spreads with no palm oil, made essentially with hazelnuts.

- Chocolate-coated dried fruit made in turbines. There are few ingredients, just an almond, a hazelnut, dried fruit and home-made fruit jellies !

The confectionery is installed in a sustainable eco-built High Environmental Quality building.



HAZELNUT, MILK & FEUILLANTINE SPREAD

220 g | Art. PATFEUI220V2 | 3700662754366 | per 6 ps.



HAZELNUT, MILK & CARAMEL CHIP SPREAD

220 g | Art. PATCAR220V2 | 3700662754859 | per 6 ps.



HAZELNUT & COCOA SPREAD

220 g | Art. PATCHCA220V2 | 3700662754835 | per 6 ps.



HAZELNUT, COCOA & SALT SPREAD

220 g | Art. PATCHOPTS220V2 | 3700662754842 | per 6 ps.



WHITE ALMOND & MILK SPREAD

220 g | Art. PATAMLAI220V2 | 3700662754873 | per 6 ps.



**MILK & CARAMEL
SPREAD**

250 g | Art. CRECABS250 | 3700662759465 | per 6 ps.



**HAZELNUT FROM PIÉMONT
& OLIVE OIL SPREAD**

220 g | Art. PATNOISV2 | 3700662754996 | per 6 ps.



**SICILIAN PISTACHIO
SUPREME**

220 g | Art. CRPISTACHE | 3700662759342 | per 6 ps.



**LEMON CURD
WITH OLIVE OIL**

220 g | Art. CRELEMC250 | 3700662759519 | per 6 ps.



**CHESTNUT CREAM
WITH VANILLA**

250 g | Art. CREMAVA250V2 | 3700662759267 | per 6 ps.



**ALMOND
CREAM**

210 g | Art. CREMAM210 | 3700662759441 | per 6 ps.



SUPRÊME DE
PISTACHE DE SICILE

NET WEIGHT
NET TO WEIGHT
7.76 OZ

220 G

DOUCEUR À TARTINER
SUPRÊME
DE PISTACHE
DE SICILE
CREAM OF SICILY
PISTACHIO
PISTACHIO





**RASPBERRY & PASSION
FRUIT
JAM**

250 g | Art. CONFFP250 | 3700662759458 | per 6 ps.



**FIG & DRIED FRUIT
JAM**

250 g | Art. CONFFM250V2 | 3700662759359 | per 6 ps.



**CHERRY & CHAMPAGNE
JAM**

250 g | Art. CONFCEC250 | 3700662759489 | per 6 ps.



**APRICOT & LAVENDER
JAM**

250 g | Art. CONFAL250V3 | 3700662759922 | per 6 ps.



**CLEMENTINE & ORANGE
JAM**

250 g | Art. CONFCCV250V3 | 3700662759939 | per 6 ps.



**ORGANIC MANGO, PASSION FRUIT &
SEA BUCKTHORN JAM**

250 g | Art. CONFMAPA250V2 | 3700662759908 | per 6 ps.



**LEMON & MELON
JAM**

250 g | Art. CONFMCC250V2 | 3700662759236 | per 6 ps.



**OLIVE WOOD
JAM SPOON**

Art. BOCUICNF | 3700662774154 | per 1 ps.



**PGI LAVENDER HONEY
FROM PROVENCE**

250 g | Art. **MIELP250G** | 3700662759373 | per **6 ps.**



**PGI MULTI-FLOWER HONEY
FROM PROVENCE**

250 g | Art. **MIELTFIGP250** | 3700662759823 | per **6 ps.**



**PREPARATION WITH LEMON TREE
HONEY & CANDIED LEMON**

250 g | Art. **MIELCIT250** | 3700662759861 | per **6 ps.**



**OLIVE WOOD
HONEY SPOON**

Art. **BOCUIMIEL** | 3700662774260 | per **1 ps.**



SAUCEUR À TARTINE
MIEL
DE CITRONNIER

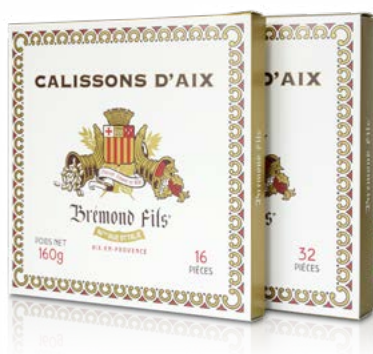
PRÉPARATION
MIEL & CITRON

NET WEIGHT
NET CLOVER
8.8 OZ

1830

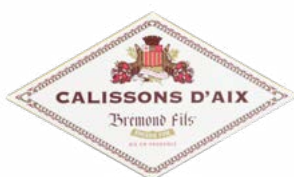
POIDS NET
250 G





TRADITIONAL CALISSONS D'AIX BRÉMONT FILS

160 g | Art. CALTRAD160V3 | 3700662756587 | per 17 ps.
320 g | Art. CALTRAD320V2 | 3700662756594 | per 8 ps.



DUO OF CALISSONS D'AIX BRÉMONT FILS

20 g | Art. CAL2B20G | 3700662756167 | per 24 ps.



30 MINI CALISSONS TRADITIONAL LINGOT

185 g | Art. CAL30MINI | 3700662756082 | per 15 ps.



ASSORTMENT OF SMALL CALISSONS almond, raspberry, fig, cocoa hazelnut, lemon

125 g | Art. AS20CAL125V3 | 3700662752701 | per 24 ps.



BLACK NOUGAT BAR

100 g | Art. BARNOUN100V2 | 3700662752244 | per 25 ps.



WHITE NOUGAT BAR

100 g | Art. BARNOUB100V2 | 3700662752220 | per 25 ps.



PISTACHIO NOUGAT BAR

100 g | Art. BARNOUPIS100 | 3700662752268 | per 25 ps.



BLACK & WHITE SOFT NOUGAT

180 g | Art. NOUGPAP180V2 | 3700662755023 | per 6 ps.



LA CARAMELERIE

Located in the village of Mane in Provence, La Caramélerie is a craft factory, established in a Provençal bastide of the 18th century, which was a «magnanerie».

The manufacture of caramels is totally artisanal. The production workshop, visible behind a large bay window and accessible by a walkway, offers visitors a dive into the history of the 1950s manufactures. The craftsman passes his cooking in a cauldron, in a succession of old machines made in France in the Ratti workshops.

AN INNOVATIVE & GOURMET RECIPE

This classic confectionery reinvents itself through recipes based on olive oil from Provence rather than with butter or cream. Here, the color is required : in the image of Provencal curves, sun shades have been chosen to distinguish the boxes wrapping the caramels...

Discover a bouquet of delicious flavours such as coffee, lemon, fleur de sel, vanilla, hazelnut, pistachio or liquorice!



**ASSORTIMENT OF 24 CARMELS
WITH OLIVE OIL**

190 g | Art. ASS24CAR | 3760374130525 | per 8 ps.



**ASSORTIMENT OF 36 CARMELS
WITH OLIVE OIL**

285 g | Art. BTEASS36CAR | 3760374130334 | per 6 ps.



**ASSORTIMENT OF 48 CARMELS
WITH OLIVE OIL**

95 g | Art. ASS48CAR | 3760374130730 | per 7 ps.



**CARMELS WITH OLIVE OIL
& PISTACHIO**

95 g | Art. ETUI12CARPIS | 3760374130129 | per 12 ps.



**CARMELS WITH OLIVE OIL
& FLEUR DE SEL FROM CAMARGUE**

95 g | Art. ETUI12CARSEL | 3760374130051 | per 12 ps.



**CARMELS WITH OLIVE OIL
& ROBUSTA COFFEE**

95 g | Art. ETUI12CARCAF | 3760374130044 | per 12 ps.



**CARMELS WITH OLIVE OIL
& HAZELNUT**

95 g | Art. ETUI12CARNOIS | 3760374130112 | per 12 ps.



**CARMELS WITH OLIVE OIL
& LEMON**

95 g | Art. ETUI12CARCIT | 3760374130136 | per 12 ps.



**CARMELS WITH OLIVE OIL
& LAVENDER**

95 g | Art. ETUI12CARLAV | 3760374130471 | per 12 ps.



**CARMELS WITH OLIVE OIL
& POMEGRANATE**

95 g | Art. ETUI12CARGRE | 3760374130032 | per 12 ps.



**CARMELS WITH OLIVE OIL
& DARK CHOCOLATE**

95 g | Art. ETUI12CARCHO | 3760374130013 | per 12 ps.



BLACK AND WHITE CHOCOLATE ALMOND BAG

135 g | Art. OLIVETSACH135 | 3700662754682 | per 10 ps.



ALMONDS WITH MILK CHOCOLATE, CARAMEL & SALT

135 g | Art. AMCHOLAITSACH135 | 3700662754668 | per 10 ps.





APRICOT FRUIT PASTE

150 g | Art. PAFABRI150 | 3700662752305 | per 9 ps.



FIG FRUIT PASTE

150 g | Art. PAFFIG150 | 3700662752398 | per 9 ps.



RASPBERRY FRUIT PASTE

150 g | Art. PAFFRAM150 | 3700662752329 | per 9 ps.





INFUSION OF BRIGHT AND SPICY FLAVORS

16 g | Art. BTINFBIOVIV8 | 3700662757331 | per 8 ps.



INFUSION OF GREEN AND FLORAL FLAVORS

16 g | Art. BTINFBIOVERT8 | 3700662757348 | per 8 ps.



GOURMET AND FRUITY FLAVOR INFUSION

16 g | Art. BTINFBIOGOUR8 | 3700662757300 | per 8 ps.



INFUSION OF FLORAL AND FRUITY FLAVORS

16 g | Art. BTINFBIOFLEU8 | 3700662757294 | per 8 ps.



CITRUS AND AROMATIC INFUSION

16 g | Art. BTINFBIOHES8 | 3700662757355 | per 8 ps.



ORIENTAL AND FLORAL FLAVOR INFUSION

16 g | Art. BTINFBIOOR18 | 3700662757324 | per 8 ps.



A CREAM WITH VEGETABLE EXTRACTS OF WITCH HAZEL, MARIGOLD & ENRICHED WITH VITAMIN E.

An extreme care cream with olive oil for hands, face and body and an exceptional concentration of active ingredients (over 20%) including 15% extra virgin olive oil from the Alpes de Haute-Provence, 5% plant extracts: sage, marigold, witch hazel and 0.5% vitamin E.

Sage, considered as a highly active plant, has tonic, astringent and healing properties.

Marigold is an anti-inflammatory and softens and soothes the skin.

Witch hazel is antiseptic and calms irritations.

Vitamin E is recognized as being the vitamin of youth with its energizing effect against the free radicals that cause cell and skin ageing.



**EXTREME CREAM CARE
WITH OLIVE OIL**

60 g | Art. CMAIN60GV3 | 3700662781060 | per 18 ps.



**EXTREME CREAM CARE
WITH OLIVE OIL**

120 g | Art. CMAIN120G | 3700662781008 | per 6 ps.



**EXTRA PURE
100% OLIVE OIL SOAP**

100 g | Art. SAVH0100GV2 | 3700662780155 | per 12 ps.



**EXTRA PURE
100% OLIVE OIL SOAP**

250 g | Art. SAVH0250GV2 | 3700662780155 | per 16 ps.



**SOAP
WITH LAVENDER**

100 g | Art. SAVLAV100GV3 | 3700662780230 | per 12 ps.



WHITE HAND TOWEL

Art. **TORCHBBV2** | 3700662771160 | par 12 ps.



GREEN HAND TOWEL

Art. **TORCHAVV2** | 3700662771207 | par 12 ps.



GREY HAND TOWEL

Art. **TORCHAGV2** | 3700662771177 | par 6 ps.



STAINLESS STEEL CRUET VOLUME 250ML

Art. **BURINOX** | 3700662772198 | par 12 ps.



POURER FOR CAN

Art. **VERSPLAS** | 3700662772051 | par 10 ps.



EMPTY METAL HAMPER - OLIVE OIL

Art. **COFMET3FRV** | 3700662790109 | par 10 ps.



BROWN PAPER BAG SMALL
15x8x20 cm

Art. **SACKPM24** | par 50 ps.



BROWN PAPER BAG MEDIUM
23x12x32 cm

Art. **SACMM25** | par 50 ps.



BROWN PAPER POUCH
10x8x40 cm

Art. **SAC1830S0SV2** | par 50 ps.



**GENERIC CASE
FOR 3 SALTS OR SPICE BLENDS**

Art. **EMBETUI192** | par 10 ps.



**EMPTY 4-JAR
BOX**

Art. **ETUIV4P90V3** | par 10 ps.



**EMPTY 3-JAR
BOX**

Art. **ETUIV3P228V3** | par 10 ps.



GENERIC GIFT BOX
26,8x15x8,9 cm

Art. **EMBETUI150** | par 10 ps.



GENERIC GIFT BOX
27x24x9,5 cm

Art. **EMBETUI151** | par 10 ps.



LINEN RIBBON WHITE MATE LACQUER
40M

Art. **RUBLINV2** | par 1 ps.



“

*To live and work in harmony with nature,
cultivate the soil while respecting its biodiversity,
support committed farmers,
promote seasonal products and short circuits,
carry on the savoir-faire of our elders
and share a taste for good things...
Such is the philosophy of Maison Brémond 1830.*

Olivier Baussan



HEADQUARTERS

16 ter, rue d'Italie - 13100 Aix-en-Provence • FRANCE

COMMERCIAL HEADQUARTERS & LOGISTICS

10, Espace St Pierre - 04310 Peyruis • FRANCE

Tél. 04 92 72 66 91 - salesadmin@maison-bremond.com

Non-contractual photos. With the aim of improving the quality of its products, Maison Brémond 1830 reserves the right to modify its characteristics and packaging at any time during the year. Thankyou for understanding. • Photographs : Camille Moirenc, Fabien Quinard, François-Xavier Emery and Juliette Treillet. For your health, eat at least 5 fruits and vegetables a day.