

LES DOUCEURS DE PROVENCE



DEPUIS 1920

A CENTURY OF PURE GOURMANDISE

Created in 1920 in Aix-en-Provence, Le Roy René is a family business, specialized in the production of Provençal confectioneries. Now a century old, our company has passed through the ages, perpetuating its know-how and the purity of its gestures. From the beginning, we have always made our sweets with exceptional raw materials selected meticulously. Let us take you on a unique Provençal journey.

A hundred-year-old company

The history of the Confiserie du Roy René began in 1920 when Ernest Guillet, a nougat maker, decided to set up his nougat and calissons workshop in the heart of Aix-en-Provence.

His way of working in the purest Provençal tradition leads to an immediate success and makes the reputation of the Confiserie du Roy René. Through three generations of confectioners, the Calisson du Roy René has lost nothing of its ancestral recipe, and the small workshop has become the largest calisson factory in Aix.

A company committed and recognized for its know-how

- As a guarantee of quality in compliance with international standards, our workshops are IFS (International Food Standard) certified.
- Recognized for its know-how, the company has obtained the state label EPV: Entreprise du Patrimoine Vivant (Living Heritage Company)
- Committed to sustainable development, the company rigorously selects its packaging with recycled and recyclable materials. It also supports the Act for Planet association in its actions for biodiversity.





ARTISAN CALISSONNIER

True emblems of Aix en Provence, the Calissons du Roy René are made in the purest Provençal tradition. Made from almonds and candied fruits, they illustrate the commitments of the confectionery by their local supply.

The legend of Calisson

The legend tells of the marriage of Jeanne de Laval and King René in 1454 in Aix-en-Provence. On this occasion, the King's confectioner invented a new sweet for the young Queen, who was very beautiful but reputed to be austere. Tasting this confection at the end of the wedding meal, her face lit up with a smile and she asked: "What do you call these delicacies? Di calin soun (they are cuddly) was answered in Provençal. Thus entered the history of the Calisson d'Aix, whose shape evokes the smile of the Queen.

The traditional Calissons of Provence

Subtle mixture of finely ground sweet almonds, candied melon from Provence and orange peel, all set on a bed of rice paper, and covered with royal icing: the recipe of the calisson d'Aix has remained unchanged since its creation.



The Small Arlequin Calissons

In search of innovation Le Roy René has revisited the traditional recipe of calissons with new original fruity, floral and greedy creations, with colored glazes.





le Roy René

ARTISAN NOUGATIER

With a century-old know-how, the nougat of Provence is one of the Provençal identities that Le Roy René continues to defend, with passion and authenticity. And to satisfy all the gourmands, our nougat makers do not cease reinventing this mythical confectionery.



The Nougats of Provence

Rich in IGP honey and almonds, the aromatic intensity of Roy René's nougats transports you to Provence.

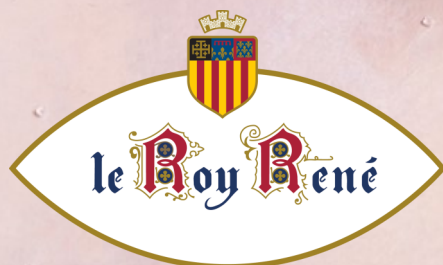
Amber, full-bodied and crunchy, the **Black Nougat** is cooked in a copper cauldron to reveal caramelized and roasted almond flavors.

With a soft texture guaranteed by slow cooking, the **White Nougat** is an irresistible blend of lavender honey, almonds and pistachios.



The Nougats Creation

With pistachio, red fruits, citrus fruits or Calisson, new delicious flavors are revealed throughout the seasons for the greatest happiness of the taste buds.



ARTISAN CONFISEUR

Made by hand in our workshop in Haute-Provence, our fruit jellies are delicately cooked in a traditional cauldron and carefully cut by hand.

A rigorous selection of origins

The selected fruits are harvested from our partner producers for a controlled traceability. Located in Provence or in France, their agricultural network reveals the best expression of their flavors and their soil.

This choice represents a strong commitment to local producers.

The fruit jellies of the Roy

Apricots from Provence - Blackcurrant from Burgundy - Quince from Provence - Figs from Sollies - Raspberries from France - Pears from the Alps

Hand cut, the fruit jellies are offered in bars, in a generous format to enjoy your favorite flavor. To discover the range of fruity notes, the 6 flavors are presented in a collector's metal box.





ARTISAN BISCUITIER

Roy René's biscuits are handmade and packaged in his workshop in Forcalquier in the heart of Haute-Provence.

A rigorous selection of ingredients

In order to perpetuate a traditional know-how, the raw materials are carefully selected by favoring short and preferably local supply circuits. The flours used to make our biscuits come from French mills, owned by milling families for several generations.

Traditional Provençal biscuits

To illustrate its know-how as a biscuit maker, Le Roy René makes the unavoidable specialties of Provence:

-**Les Navettes** : Biscuits originating from the 18th century, our recipe has been revisited by Pierre Hermé. They are made with organic flour and are delicately flavored with a natural orange blossom aroma.

-**Macarons** : Rich in almonds, this traditional biscuit from Provence is melting and soft.

-**Shortbread** : A small dry cake with crumbly dough, the shortbread is distinguished by its almond-based recipe enhanced by a touch of « fleur de sel » of Camargue.

-**Les Croquants** : Rich in whole almonds and lavender honey, this great classic is baked twice to brown it and obtain its crunchy texture.





HERBORISTERIE DU ROY

The confectionery of Roy René creates a unique collection of 4 organic infusions composed in true homage to its King, lover of the botanical world and the arts.

It all starts in the garden

The first botanical garden in Marseille was created in the 15th century by King René, near the Saint-Victor Abbey. This passionate botanist planted, pruned, and cared for multiple varieties himself. At the court of the King of France, infusions of herbs, fruits and flowers were served to the guests of the good King René in Provence.

The infusions of the Roy

To celebrate the plant passion that animated the Count of Provence, the Confiserie du Roy René has composed 4 exclusive blends. From Queen Jeanne's Love to the Day in the Orchard, each blend of plants, grown in Organic Agriculture, reveals a delicate taste, preserved in collector's boxes inspired by the jars of a Provençal herbalist's shop.





ARTISAN CHOCOLATIER

It is in their workshop in Haute Provence that the chocolate craftsmen elaborate a selection of chocolate delicacies to crunch or to spread.



The chocolate coated of the Roy

The art of coating begins with the selection of quality dried fruits which are roasted and then coated with chocolate in an old-fashioned copper turbine. They are then shined or covered with cocoa powder, ready to be enjoyed.

The know-how of our chocolate craftsmen is also expressed through a new collection of praline bars and the famous calisson d'Aix coated with dark or milk chocolate.

Spreadable delights

Roy René's spreads are rich in dried fruits, which are crushed for a long time with sugar and cocoa to obtain a smooth and homogeneous texture without palm oil.

A committed supply

The selected cocoa beans are sourced from chains that aim to improve the quality of life of producers and their communities.

