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SAS au capital de 2 000 000 Euros - RCS Cahors B 327 843 603 00017- Code APE 1013A

Know-how Carried Down Through 3 Generations...



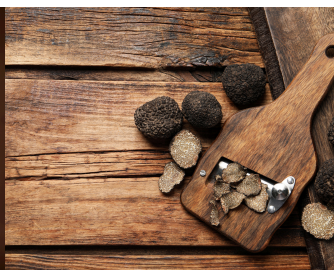
In 1920, Maison Valette was founded by Adrien Valette in Quercy-Périgord, in the village of Saint-Clair, in the department of Lot.

His son René and grandson Jacques, who inherited a passion for their local traditional gastronomy and a love of good food, have, in turn brought a touch of modernity, innovation, and fantasy.

Maison Valette offers a range of 500 Périgord specialties of highly reputed quality: duck and goose foie gras, truffles, confits, cassoulet, terrines, foie gras pâtés...

Recipes that have been unchanged for more than 60 years and a dozen new, original, gourmand recipes for the pleasure of gourmets.

Valette is also 3 generations of men with a passion for “Périgord’s black diamond” – the black truffle! Since always, this excellent ingredient has rounded-off the Maison’s foie gras, foie gras pâtés, and festive dishes.



Proximity to the Terroir and Product Quality



Today, more than 500 specialties are prepared by the chefs from rigorously selected ingredients cooked with respect for the terroir and tradition.

As for Maison Valette's famous foie gras, it is still made by hand using ancestral methods guarantying its respect. The foie gras is meticulously selected by the Maison's experts. Selected one by one, only the most beautiful ones are delicately molded

after being deveined by hand and precisely seasoned.

Maison Valette is very sensitive to the future of agriculture and the French terroir. This is why, through IGP Périgord and IGP Sud-Ouest, we promote this gastronomic heritage we hold so dear. To guarantee proximity, the Maison's foie gras and confits come primarily from the Maison's partner processing plants located in Bergerac en Périgord.

Our new product: "L'éclat" duck foie gras with roasted hazelnuts.

Carefully selected and seasoned duck foie gras sprinkled with roasted, chopped hazelnuts. The hazelnuts, gently roasted in the oven, develop their full flavor and give the sweet foie gras a special bite – for a delicious, aromatic recipe. Pasteurized product.



Quality Recognized around the World



Lovers of Périgord's gastronomy may taste Maison Valette's products around the world thanks to the brand's international presence with traders and restaurant owners. The Maison's products are available in more than 20 foreign countries and the company's export team continues to share its passion for French gastronomy beyond our borders while developing long-term sharing relationships with traders and restaurant owners. The Maison's product quality has been noted by renowned Chefs, fine food groceries, and international traders.

Why Choose Maison Valette Products?

- ◆ IGP Périgord and IGP Sud-Ouest certified products for guaranteed origins
- ◆ Paris annual agricultural fair medal-winning products for guaranteed quality
- ◆ A Maison acknowledged for its respect for traditions and product creativity
- ◆ A sales team dedicated to your business to guarantee quality service

Contact us:

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