

Factsheet

Pommery

A taste for the best

Appreciated by connoisseurs and top gastronomes all over the world: Founded in 1865, Les Vinaigreries du Lion became the property of the Chamois family in 1890. The company produced a high-quality vinegar based on white alcohol. The vinegar factory produced and supplied vinegar for the production of Moutarde de Meaux® Pommery® for many decades. In 1949, Pierre Chamois founded the company Les Assaisonnements Briards and took over the production of Moutarde de Meaux® Pommery®.

In the 18th century, there were many mustard factories. Some owned mustard mills, others specialised in milling and sold their flour to artisans who produced the mustard partly for human consumption and partly for medicine and pharmacy.

Mustard was consumed in large quantities because it could be used to mask the taste of food that was no longer too fresh. J. B. Pommery also produced millstones in addition to mustard products. He had inherited the secret of the Moutarde de Meaux® from the canons. In 1980, the Pommery family was the only manufacturer still producing mustard.

The Moutarde de Meaux® Pommery® is still produced today according to the same traditional recipe as back then. Its ingredients are carefully selected according to strict quality criteria. This gives the end product a quality that has often been tried to copy.

Thanks to the quality of the stone pot used, made of the purest material, as well as the non-agglomerated natural cork, the mustard can be stored for a long time and transported to all corners of the world. The brand Les Assaisonnements Briards has always been able to keep its authentic mustard and vinegar production methods secret. Today, the whole world can enjoy products made with their know-how.



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