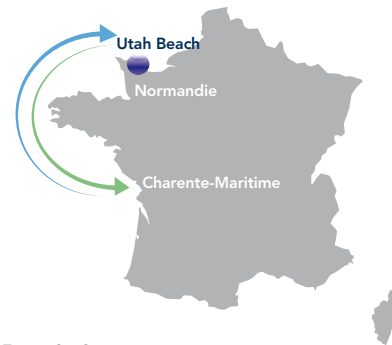


LA PERLE BLANCHE

Reynaud®, "La Perle Blanche" The Oyster from Utah Beach



> Spats farming in the straits of Charente-Maritime

> Then transport to Normandy on Utah Beaches:

Site with strong currents, particularly rich in plankton,
ideal for the oysters development and flavor

> Refining in the oyster beds, in Charente-Maritime, in order to give
the oyster its unique taste



Oyster beds: ponds 50 to 80 cm deep, emptied during summer and then filled gradually with each tide. The rainwater softens those ponds and gives the oysters their particular taste.

> La Perle Blanche® oysters

- A big Special oyster (with a sizeable amount of flesh) and a regular shape
- A with flesh and a crunchy specific to La Perle Blanche®
- A slightly sweet taste, nutty flavoured

> Packaging

- In hampers: standards, x100, x50, x24 oysters
- Sizes n°1, n°2, n°3, n°4, n°5



Seafood Gastronomy
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