



Situated at 100 kilometers south of Bordeaux, in the middle of the largest forest in Europe, in a medieval village on the road of Saint Jacques de Compostelle, our « FG » FRERES GOURMETS company is producing some delicious Foie Gras with passion since 1983.



**FOIE GRAS DE CANARD ENTIER
CONSERVE
WHOLE DUCK FOIE GRAS PRESERVED**



**FOIE GRAS DE CANARD ENTIER
AU SAUTERNES CONSERVE
WHOLE DUCK FOIE GRAS WITH SAUTERNES
PRESERVED**



**FOIE GRAS DE CANARD ENTIER
AU SAUTERNES MI-CUIT
WHOLE DUCK FOIE GRAS WITH SAUTERNES
PASTEURISED**



Manufactured in a completely artisanal way but in a laboratory approved to the standards required by the European Union, our products profit from prestigious name « Artisan Master » since 2001.

In 2002, our FOIES GRAS were crowned with a first gold medal at the Paris Agricultural Show and since this date, fourteen other medals were decreed to them thus confirming the knowledge of craftsman's know how.