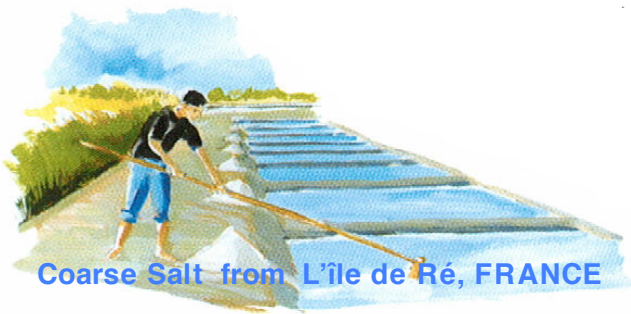


# Sea Salt

## « Les Sauniers de l'île de Ré »

The Salt Merchants from Ile de Ré, France, who have operated as a cooperative since 1942, take pride in producing their hand-crafted salts harvested from the Atlantic Ocean..

The wardens of a rare landscape, shaped by generations since the Middle-Ages, the Salt Merchants from Ile de Ré follow the time-honoured, traditional methods of harvesting to preserve the exceptional wealth of the salt marshes.



Coarse Salt from L'île de Ré, FRANCE

Fruit of the ocean, the sun and the wind, the Coarse Salt is harvested according to traditional methods on natural clay soil which give its characteristic grey colour.

The Coarse Salt "Les Sauniers de l'île de Ré" is typically used in cooking and for making the classic regional specialty the French call "en croûte de sel" (salted crust) for fish and poultry.

### The Fleur de Sel from L'île de Ré, FRANCE

Created by the evening breeze, the "Fleur de Sel" appears like a light veil on the water 's surface. Its fine crystals, naturally white, are delicately "skimmed" by the salt workers. Essential on a gourmet's table, the Fleur de Sel enhances the flavour of any dish.

L'île de Ré salt is distributed in Canada by The Qualifirst Group, a leading importer and distributor of exotic, gourmet food products used and/or carried by more than 1500 restaurants, 1000 retailers and hundreds of specialty shops across Canada. Products can also be purchased on-line at [www.epicureal.com](http://www.epicureal.com).

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