VILUX MAKES FABULOUS FRENCH VINEGARS, FINE OILS AND MARVELOUS MUSTARDS
Available from The Qualifirst Group

Over a hundred years ago, makers of an astounding honey-based vinegar delighted European consumers with a new sweet condiment. From those beginnings at the turn of the last century, a company was born whose name conveys the '"luxury of vinegar." Today, French-based VILUX exports an extraordinary array of high-quality vinegars to 45 countries and has expanded to become an international food brand with products ranging from special spices to fine flavored oils to a delectable line of Dijon mustards.

Decades before other vinegar makers, VILUX created a new standard for French vinegars by setting the acidity 1% lower than traditional vinegars, focusing on flavors like raspberry and pear, and using only natural ingredients. The company's Banyuls Vinegar, for instance, is made from grapes harvested from stone terraces built over 400 years ago in the town of Banyuls-sur-Mer in southwestern France. Imported into Canada since the 1950's, VILUX vinegars are prized by chefs for their taste and quality.

The same emphasis on taste and quality is found in all VILUX oils. Hazelnut, grapeseed and walnut oils are made with care and attention to detail; for instance, walnuts are stone-ground, not ground by machine, for a superior product.

Superior, too, are VIILUX mustards, including an exquisite Dijon flavoured with Espelette Pepper. A pimento-type pepper cultivated in the Basque region of France, espelette has hot, smoky flavor, which makes VILUX Dijon with Espelette the perfect complement for steaks, cold cuts and sandwiches. The mustard is sold in 200-ml jars and retails for $12.98. For the complete lists of Vilux products distributed by The Qualifirst Group, please visit www.epicureal.com.

VILUX vinegars, oils and mustards are 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.

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Hi and low-res j-peg images are available.

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