



Speciale Saint Kerber



The Romans consumed large quantities of Cancale oysters...

It was in 1545 that François 1st gave Cancale its « town » status. Then, from Henri IV to Louis XIV, from Marie Antoinette to Napoléon ...they only wanted oysters from Cancale. It has been told that even Voltaire, Rousseau and Diderot found inspiration when tasting those pearls of the bay....

To perpetuate this tradition of quality, we created the SPECIALE SAINT KERBER.

This oyster is farmed and refined in the vast farms based to the east of the bay. The oysters are less dense there and so benefit from an invigorating climate and the regularly renewed water supply of the bay of Mont Saint Michel, an area that has one of the largest tides in Europe.

This SPECIALE SAINT KERBER.oyster has a uniform shape and a remarkable thick flesh. It has a salty flavour with a hint of iodine that is typical of the bay. It leaves a lingering taste on the palette with round and sweet undertones.

The SPECIALE SAINT KERBER.is very meaty, while having a firm texture, a characteristic much appreciated by connoisseurs.