



BULLETIN # 206

LA MARNE
PRODUCT OF FRANCE

To: All Distributors / Brokers / Regional Sales Managers

From: Kathy Bonyngne

Date: June 25, 2009

Subject: La Marne – New Items and New Sell Sheets

Just a reminder that we are pleased to offer four new premium and delicious wine vinegars as part of the La Marne range of products.

This product line takes its name from the Marne River in the Champagne country of France, where these products are crafted. All ingredients are selected with care, and are premium quality and all-natural. Reims Champagne Vinegar, for example, is a unique product made from a blend of grapes grown in the Champagne region, then aged in oak barrels for 12 months.



The new vinegars are presented in convenient 8.4 oz bottles with attractive and upscale labels, which are sure to appeal to consumers seeking authentic French vinegars for seasoning salads, fish, poultry and seafood.

Product is now available at AWS warehouse. Pricing and new sell sheets are attached. Please discuss introductory promotional programs with your Regional Sales Manager.

Reims Champagne Vinegar

This is the specialty of the La Marne range, available in two sizes. It is crafted from a perfect blend of Chardonnay, Pinot Noir and Pinot Meunier grapes, grown in the heart of the Champagne region. Its unique flavor is ideally suited for all types of seasonings, sauces and vinaigrettes.



Honey Cider Vinegar

This fine vinegar is produced from flavorful Cider of Normandy, which is a traditional region for apples. The addition of honey results in a sweet vinegar, famous for its digestive qualities. Due to its fruit-infused flavor, it is recommended with fish and leafy green chichory salads.



Red Wine Vinegar

Produced from selected French wines, this traditional vinegar is aged in oak to add woody notes to its powerful acidity. Combined with Dijon mustard, it is a classic seasoning for any cold or hot preparation. It is also the classic base for vinaigrette salad dressing.



Raspberry Reims Vinegar

This new classic masterfully blends the acidity of Reims Champagne vinegar with the fruity sweetness of raspberry juice. This vinegar is perfect for seasoning mixed sales, including fruit salads. It is also perfect for deglazing chicken or pork.



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LA MARNE vinegars take their name from the MARNE River, which runs all the way through Champagne-Country. This river is the 'water-vein' of this famous and prestigious region in France, and is essential to the cultivation of Champagne grapes. These grapes are the foundation of our Reims Champagne vinegar. All ingredients used in our vinegar production are carefully selected, premium quality and all natural. Our vinegar recipes respect the Champagne Country culinary traditions.

The La Marne range offers a fine selection of four authentic vinegars, each of which is a common used by the best chefs in France. Used on their own or combined with other condiments and ingredients, La Marne vinegars are ideal for seasoning salads, meats, vegetables and fish.



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ITEM UPC	DESCRIPTION	PACK SIZE	CASE WT	ITEM DIMENSIONS	CASE DIMENSIONS	CASE CUBE	CASES PER PALLET
0 7224826409 4	Reims Champagne Vinegar	6 / 25.2 FL.Oz	16.3 LB.	11.4 x 3.3	9.4 x 6.3 x 11.6	0.56	140
0 7224826413 1	Reims Champagne Vinegar	6 / 8.4 FL.Oz	3.3 LB.	7.8 x 2.3	7.0 x 4.9 x 8.3	0.16	315
0 7224826411 7	Red Wine Vinegar	6 / 8.4 FL.Oz	3.3 LB.	7.8 x 2.3	7.0 x 4.9 x 8.3	0.16	315
0 7224826412 4	Raspberry Reims Vinegar	6 / 8.4 FL.Oz	3.3 LB.	7.8 x 2.3	7.0 x 4.9 x 8.3	0.16	315
0 7224826410 0	Honey Cider Vinegar	6 / 8.4 FL.Oz	3.3 LB.	7.8 x 2.3	7.0 x 4.9 x 8.3	0.16	315