

PREMIUM FRUIT JUICES

Atelier Patrick Font creates a collection of juices and nectars that combine excellence, authenticity and handcraft.

With an agricultural know-how, rooted in the family tradition, Patrick Font develops recipes that sublimate thoroughly selected, best quality local fruits and vegetables. Over the years, the workshop has developed a wide range of juices and nectars that will delight the taste buds of gourmets!

Thanks to a demanding selection, artisanal manufacture methods and the finesse of the recipes, the juices and nectars of the Atelier Patrick Font are now recognised in the world of gastronomy and are present on the tables of the greatest chefs.

www.patrick-font.com



Patrick_Font_Officiel



Patrick Font



Nectars

BERGERON APRICOT NECTAR

The Bergeron is an old apricot variety in the French tradition and is known for its incomparable taste and sweet/tart balance.

Harvested at maturity in the Rhône Valley, this fruit is slightly sweet and has a pleasant tartness that accents its gustatory qualities. Featuring a saffron-yellow color tinged with red and very much appreciated for its flavor, our apricot nectar will delight the taste buds of even the most demanding nectar lovers!

***Harvest: mid to end July**

***Available in one liter and 25 cl**

BURGUNDY BLACKCURRANT NECTAR

We have selected the most traditional and best variety for its taste and unique aroma. An old variety that originated in Burgundy, this blackcurrant has small to medium-d fruits in short, firm, rather tart bunches with a very distinctive taste.

***Harvest: End June to early July**

***Available in 25 cl**

FIG NECTAR

We have selected the “Noire de Caromb” variety (juicier) and combined it with white fig (more velvety). The “Noire de Caromb” has dark red, almost black, skin and red flesh. Its taste is particularly full-bodied, with hints of the candied figs you loved as a child! This product ages very well and improves over time!

***Harvest: From June to September**

***Available in 25 cl**

MELON NECTAR

Try our new nectar made from two melon varieties (smooth and netted skin) from sunny Southern France. Sweet and juicy melons picked at their prime for the very freshest of juices. They are deseeded and chopped up by hand in our own workshops!

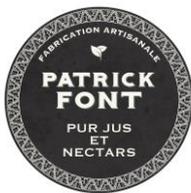
Try this original and surprising nectar now!

***Harvest: July**

***Available in 25 cl**

RASPBERRY NECTAR

The French raspberry is delicate and fleshy... Queen of the red berries, in sorbet or cake, the raspberry, in a nectar, is an irresistible delight.



Our raspberry nectar is a best seller that invariably thrills the taste buds of those who love this delicious little fruit! Sweet and with a mild scent, it is both tart and delicate. Its distinctive aromas have made it a classic choice!

***2 harvests: June and September** ***Available in one liter and 25 cl**

STRAWBERRY NECTAR

We work with this beautiful field strawberry (planted in the ground), recognized for its gustatory quality, mainly grown on the slopes of the Rhône-Alpes region. When harvested at full maturity, it reveals a luscious taste! It is made with carefully chosen varieties like Senga Sengana for color and Darselect for taste.

A mild, sweet strawberry. For all ages, strawberry is the delicious favorite!

***Harvest: From April to end July** ***Available in one liter and 25 cl**

VINE PEACH NECTAR

We opted for the best varieties of vineyard peach, the ones that comes from the Lyon region and are a traditional choice. Among others, we use the Chanas and Ferlay varieties, which are very similar to old varieties. With a very distinct taste and a note of peach pit, these red-fleshed fruits are particularly juicy.

Just like roses, peach trees used to be planted at the ends of grapevine rows because they were more sensitive to diseases. When wine growers noted that symptoms had appeared on the peaches or roses, they knew it was time to treat the vines. This is why the variety is called “vineyard peach”.

***Harvest: From August to end September** ***Available in one liter and 25 cl**

WHITE PEACH NECTAR

A big, fleshy fruit with red skin and a white pulp, the white peach is very juicy. It is particularly delicate, and its flavors are mild and perfectly balanced!

***Harvest: From May to September** ***Available in one liter and 25 cl**

WILD BLUEBERRY NECTAR

We use real wild blueberries, harvested in the Ardèche or Lozère regions (depending on the weather!): this year, there was no harvest in France, so we have selected a wild blueberry from Poland.

The wild blueberry is growing in the natural environment of mountainous areas, to obtain a subtle, delicate drink that is slightly sweet and deeply colored.

This product ages well and continues to improve over time!

***Harvest: From June to August** ***Available in 25 cl**



WILLIAM'S PEAR NECTAR

Here, you'll find the fruit texture in its simplest form!

Our William's pears are harvested in the Rhône Alpes region (France). They are highly appreciated for their delicate, tender, sweet and fragrant flesh.

This nectar with a subtle texture that is slightly sweet, full-bodied and a bit tangy will bring to mind the delicious experience of biting into a juicy pear on a summer evening!

***Harvest: August**

***Available in one liter and 25 cl**

WOOD MARA STRAWBERRY NECTAR

Small in size, big in taste and brimming with vitamin C, this strawberry is truly a storehouse of pleasure!

Mara strawberries are widely appreciated for their very fragrant, wild strawberry flavor.

This high-quality variety is especially recommended for its very sweet taste.

***Harvest: From June to October**

***Available in 25 cl**

YELLOW PEACH NECTAR

We use fleshy, meaty and exceptionally sweet varieties, such as Spring Lady and Ruby Rich.

These are big, fleshy fruits with yellow pulp; they have a notable aroma and a delicate texture. Our nectar will give you the impression of taking a big bite out of a beautiful, juicy peach!

***Harvest: From May to end September** ***Available in one liter and 25 cl**



Juices and Duos

APPLE-GINGER JUICE

Try this subtle combination, and you'll no longer be afraid of ginger. A light touch of this little wild ginger from Cameroon gives a bit of punch to the apple juice and adds some very interesting peppery notes! To be enjoyed well chilled, it's very refreshing !

***Ginger harvest : throughout the year *Available in 25 cl**

APPLE-QUINCE JUICE

This tasty mix of quince and apple reveals a surprising taste. The astringent quince perfectly balances the apple! The taste of quince is in a category by itself. Its flavor changes entirely when combined with apple, giving it a slightly raspy taste with subtle overtones and great delicacy. Try it now!

***Quince harvest: in autumn *Available in 25 cl**

APPLE-RASPBERRY JUICE

The tartness of raspberry perfectly highlights the delicately sweet taste of apple. This duo marries very well, and we recommend it!

***Available in one liter and 25 cl**

APPLE AND YUZU

The Yuzu is a citrus fruit grown mainly in Japan on thorny trees. It looks like a small grapefruit but stands apart with its unique taste. Its characteristic acidity makes for a powerful taste delicately tinted with notes of lime, yellow grapefruit and mandarin orange.

Often used in traditional Japanese cooking, it is gaining a following with major European chefs, who use it more and more. Pure, this citrus fruit is so intense that we have blended it with a special variety of green apple to bring you all the features of the Yuzu.

***Yuzu Harvest : October *Available in one Liter and 25 cl**

REINETTE (Pippin) APPLE JUICE

This late apple variety (called Russet apple or Pippin juice in English) is characterized by a rough skin that is a greenish-yellow color mottled with gray-brown. The flesh is delicate and compact, crunchy and a bit sweet, yet delicately tart.



This is a pure, filtered juice, very much appreciated for its raspy, sweet, tart notes.

***Harvest: From September to end December *Available in one liter and 25 cl**

TENTATION (Temptation) APPLE JUICE

A variety created by Georges Delbard from the crossing of Grifer and Golden Delicious apples, the Tentation apple has an intensely yellow skin dotted with lenticels that give it a rustic look. The fruits often have a slightly rosy and very appetizing tinge.

This is a pure, non-filtered (cloudy) apple juice with an excellent acid balance and a powerful scent. You'll be surprised by this aroma, which has made this juice one of our great classics!

***Harvest: From January to end March *Available in one liter and 25 cl**

RED GRAPE SELECTION

This blend of grape varieties combines the roundness of Merlot with the powerful character of Carignan, resulting in a slight astringency on the finish.

We've also added a touch of Colombard to achieve a beautiful freshness and a hint of acidity.

This pure, fresh, thirst-quenching red grape juice has an interesting aromatic palette.

***Harvest: From September to Mid-October *Available in one liter and 25 cl**

WHITE GRAPE SELECTION

Our grape juice is made using a secret proprietary blend of select "hot" grape varieties from the Mediterranean Rim, with Muscat playing the dominant note.

You'll love this excellent grape juice for its balance and delicacy clothed in a gorgeous golden robe.

***Harvest: From September to Mid-October *Available in one liter and 25 cl**



Tropical line:

CRANBERRY

We have selected these little berries, produced in Canada. They are planted in a field that is submerged in order to harvest all the berries that surface after they fall, at fully maturity.

Perfect and strong association of astringency, acidity and red fruit aroma.

***Harvest : September, October**

***Available in one liter and 25 cl**

MADAGASCAR BANANA

We have selected these little berries, produced in Canada. They are planted in a field that is submerged in order to harvest all the berries that surface after they fall, at fully maturity.

Perfect and strong association of astringency, acidity and red fruit aroma.

***Harvest : September, October**

***Available in one liter and 25 cl**

MADAGASCAR LYCHEE

This nectar will seduce you by its powerful smell and by its intense and flowery aromas.

Both its smooth texture and very refreshing taste will make this nectar one of our must-have.

***Harvest : November**

***Available in 25 cl**

PASSION FRUIT

Very sharp and aromatic, fragrant and with a pronounced taste, the yellow variety of mango (Maracuja) grows on the cold highlands of western Cameroon and on the plateaus along the large Manegouba mountain range in the Mango region of Cameroon.

The passion fruit aril is fragrant, tart and very refreshing!

***Harvested throughout the year**

***Available in one Liter and 25 cl**

PINEAPPLE JUICE

We mainly work with the the Smooth Cayenne and Sugarloaf varieties, known for their pleasant tartness. It is grown in Central and West Africa on small plantations and harvested when fully ripe and bursting with sunshine!



Pineapple has delicious meat, contains lots of vitamins and mineral salts and facilitates digestion: enjoy it often!

***Harvested throughout the year**

***Available in one liter and 25 cl**

RED CATTLEY GUAVA

Madagascar guava berries are tiny red fruits that can be eaten right off the bush and wake up your taste buds! Only a lucky few have tasted this berry, whose unique flavour can be compared to a mixture of redcurrants, blackcurrants and wild strawberries.

We've made an unusual-tasting nectar out of these berries: an acidic attack followed by fairly strong bitterness wrapped in floral notes that linger beautifully in the mouth.

You'll be surprised by the freshness of this delicate, complex nectar. Tempted by a trip to the tropics?

***Harvest : From April to June**

***Available in 25 cl**

WILD MANGO

Harvested in Cameroon, this variety, known as "Improved Cameroon" is exceptional and will most certainly delight those who love this fleshy, sweet fruit!

The production of wild mangoes aims to make this crop an important source of income for people in rural areas.

We select fully ripe fruits for making our nectars.

***Harvest: From March to July**

***Available in one liter and 25 cl**



Citrus line:

LEMON NECTAR

This nectar unveils all the power and hidden talents of the lemon. We made the choice of adding whole ground lemons to the purest Sicilian lemon juice to unveil all facets of the lemon: zest, rind, pulp and juice. And, just to make it even fresher, we added a touch of pure lime juice!

The lemon rules here: if it's just lemonade you're after, you've come to the wrong place!

***Available in 25cl**

ORANGE JUICE

The Spanish blonde orange is unbeatable for breakfast. This seedless fruit offers a juice that is full of vitamins and refreshing!

***Harvest: From December to March *Available in one liter and 25 cl**

PINK GRAPEFRUIT JUICE

With a tart, slightly astringent taste, the Star Ruby variety (selected in Israel for its extraordinary aromatic qualities) used for our pure pink grapefruit juice is a favorite of fruit juice lovers. Drink it at any time of day!

***Harvest: December to March *Available in one liter and 25 cl**

SICILIAN MANDARIN JUICE

True Sicilian mandarin, for those in the know! Have a taste of this fresh, vitamin-packed juice!

***Harvest: From December to March *Available in one liter and 25 cl**



Vegetable juices:

BLACK TOMATO

The Noire de Crimée is a renowned late-producing heirloom tomato. It is sought after for its dark purple, firm flesh.

Exquisitely delicate and slightly sweet, our Noire de Crimée Tomato picked in the sunshine of Provence stands in a league of its own at cocktail time! Try it now!

***Harvest : August, beginning of September *Available in 25 cl**

CARROT JUICE

This pure juice of carrots harvested in southeast France is invigorated with a dash of lemon and will bring you all the nutritional benefits of carotene. Mild and almost sweet with just a bit of tartness from the lemon, our carrot juice is an exceptional product!

***Harvest: From May to November *Available in one liter and 25 cl**

RED TOMATO JUICE

We harvest this “eating tomato” right from the field when it’s a slightly tender red, right at the perfect moment to make it into a tasty juice.

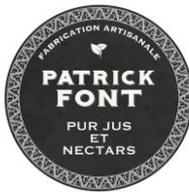
Accented with a touch of salt and lemon, it gives you the impression of biting into a real tomato. Purists will forbid the addition of pepper, Tabasco or celery salt!

***Harvest: July to end October *Available in one liter and 25 cl**

YELLOW TOMATO JUICE

A plump, juicy tomato with an original color, it is both milder and sweeter than the red tomato. It has a very special flavor, so don’t hesitate to give it a try!

***Harvest: June to August *Available in 25 cl**



Patrick's Originals :

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