

alain milliat

Exquisite juices, jams and condiments

Juices and jams made in a traditional home-style manner, capturing intense flavor



Carefully-selected produce harvested at seasonal peak fruit maturity from small farms & orchards

A refined option for room service, grab-and-go & mixology

A trusted brand by Michelin-star restaurants across the world

Worldwide exposure in 52 countries, in the most prestigious locations



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Authentic ingredients for a unique tasting experience



Alain Milliat started by planting fruit trees in 1983, and after many years of working the land, he learned the best practices for yielding a great harvest. He understood well that the variety of fruit, terroir, cut of the tree, and the balance of acidity + sugar are all highly influential in the final product. Then, he began creating juices – simplistic enough yet a total embodiment of the fruit’s aroma, color, and texture.

Juices and Nectars 6.7 OZ/ 20 Per Case ■ 33.8 OZ/ 6 Per Case

Cox Apple, Cranberry, Cabernet Rose, Merlot, Sauvignon, Orange, Pineapple, Tomato, Apricot, Mango, William’s Pear, Strawberry, White Peach

Condiments 1 OZ/ 60 Per Case

Ketchup, Dijon, Mayonnaise

Jams 8.1 OZ/ 6 Per Case

Bergeron Apricot, Sengana Strawberry, Blond Orange, Purple Fig, Morello Cherry, Mecker Raspberry, Blackcurrant, Wild Blueberry

Jams and Honey 1 OZ/ 60 Per Case

Bergeron Apricot, Sengana Strawberry, Blond Orange, Mecker Raspberry, Wild Blueberry, Honey

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