



Mustard of Gascony

Traditional recipe with grape must

200 g

Organic Farming – Certified by FR-BIO-01



Recipe: Concentrated grape must, mustard seeds (31%), salt, and pepper

No additives, no preservatives

History and Production: The monks of Flaran Abbey, near Valence-sur-Baïse, already noted on their shopping list in 1788—between macarons, waffles, and chestnuts—to not forget to buy Ayguetinte mustard. This mustard, made with grape must, was also produced in the countryside during the “Tue-Cochon” (pig slaughter) season. At this event, on farms, this sweet-and-salty mustard became a gourmet treat, paired with beret (pig stomach) or traditional Gascon black pudding with pieces of meat and cartilage. In 1998, Michel Maestroujan founded an association to revive this very original condiment. Since then, the estate has produced this mustard within the association and distributes it through its partners.

Appearance: Beautiful brown color, speckled with mustard seeds

Nose: Intense and slightly sharp aroma of fresh mustard

Palate: Smooth and creamy, with crushed mustard seeds noticeable on the tongue. Initially fresh and vegetal, the taste develops into a gentle spiciness, balanced by the concentrated grape must. A pleasant floral aromatic persistence prolongs the enjoyment of this mustard.

Serving Suggestions: Pairs well with pork, served hot or cold (roast, black pudding, or trotters). Try 1 spoonful in a 4-egg omelette. Ideal in a duck breast (magret) sliced open like a wallet and delicately oven-cooked after pan rendering. On a mesclun salad, combined with balsamic vinegar.

Packaging: 200 g jar, 11 jars per carton

