



LABEL ROUGE SAUSAGES

For over 90 years, Montagne Noire has been perpetuating the tradition of French charcuterie. It's in the heart of the Occitan region that our products are cured and slowly matured to guarantee the texture and taste typical of Montagne Noire. In 1969, we created the first Label Rouge-certified sausages. Today, the sausage range comprises 3 top-quality products.



Label Rouge : France's best-known label. A guarantee of quality and superior taste, with farming conditions that respect animals and breeders.

Carefully selected ingredients and fresh French pork. The recipe features 60% of coche meat, a mature, fragrant meat rich in flavor.



Viande fraîche et non congelée



Slow drying in natural casings reveals all the authentic flavors of French charcuterie.



Label Rouge curved dry sausage is No. 1 on the French market*. The brand is the leading Label Rouge sausage in France.

A range of 3 formats: curved dry sausage, dry sausage and straight dry sausage. Each format reveals a particular flavor: the dry sausage is the most powerful, while the curved is rounder in the mouth.

*The French art of living
A gourmet experience combining pleasure
and gastronomy*

The Authentic French Charcuterie

www.montagne-noire.com