



**MONTAGNE  
NOIRE**



## LABEL ROUGE PRE-SLICED

*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, our range of Label Rouge pre-sliced charcuterie includes several top-quality references.*

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.



Viande fraîche et  
non congelée

Slowly matured for 9 months, this dry-cured ham reveals all the authentic flavours of local know-how.



*The French art of living*

**A gourmet experience combining pleasure  
and gastronomy**

A 4-strong range of dry sausages in a variety of sizes for different uses, and a reference for dry-cured Ham, a charcuterie classic.



*The Authentic French Charcuterie*

[www.montagne-noire.com](http://www.montagne-noire.com)