

Visit



In the country of the small fruits

With the heart of the country of the small fruits with semi-way, 20Km between **Beaune** and **Dijon**, 4Km above the famous wine Coast, you will have all the leisure to appreciate curiosities of our small area: **Hautes-Côtes de Nuits**.

Located in full nature, with 450m of altitude on the plate of **Nuits-Saint-Georges**, with 3Km of the **Clos de Vougeot**, close to the vineyard of **Romanée Conti**, our **Fruirouge** farm is with the hamlet of **Concœur** on the place of the church.



Access easy on

This small village, so nicely named, shelters our family, "**Olivier**", peasants since 4 generations. With through our history, discover the richness of our rural inheritance.

Taste tasty moments in the universe of artisanal transformation of our **blackcurrants**, **raspberries**, **strawberries**, **redcurrants**, **cherries** and **wine peaches**.

Taste our jams, our drinks without alcohol, our creams of fruits, and our fruits with brandy, our vinegars and our Ratafias... in our old buildings of farm dating from the beginning of XIX century... Compare the flavours without and with alcohol of raspberry and of our famous **blackcurrant cream of Burgundy**.

See you soon!

Follow us:



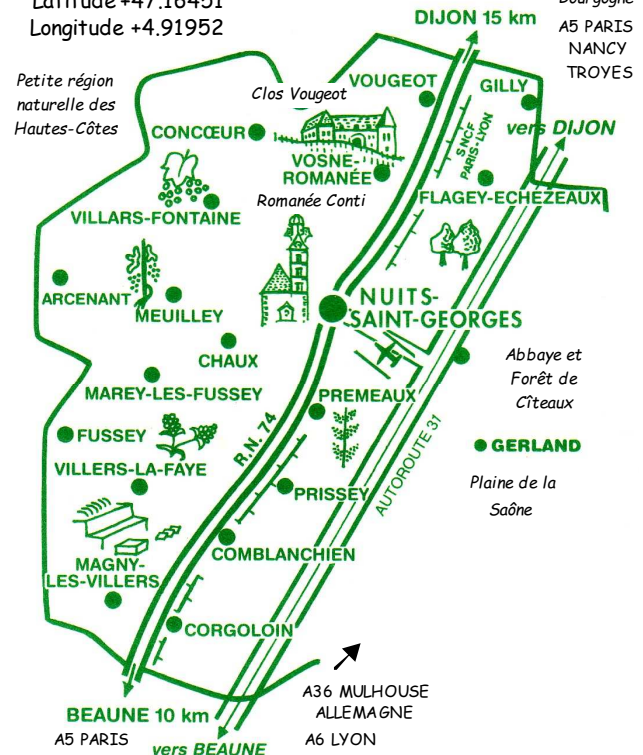
Web: www.fruirouge.fr

Destination Fruirouge

Follow the guide!



Latitude +47.16451
Longitude +4.91952



On the motorway: take the Nuits St Georges exit.

On the RD 974:

-from Dijon: go to Nuits St Georges, right onto D25 at the 1st set of traffic-lights, then up D109.

-from Beaune: go through Nuits, left onto D25 at the last set of traffic-lights, then up D109.

Ferme Fruirouge

2, place de l'église Hameau de Concœur
21700 NUITS-SAINT-GEORGES

☎ Telefon: 00 33 (0)3 80 62 36 25

✉ Email: ferme@fruirouge.fr

🌐 Internetadressen: www.fruirouge.fr



Isabelle, Camille et Sylvain OLIVIER

Organics producers
of small reds fruits
Please to receive you in

Ferme Fruirouge

2, place de l'Eglise
Hameau de Concœur

21700 NUITS-SAINT-GEORGES

Côte d'Or - Bourgogne Franche-Comté
France

Welcome to the "Fruirouge" farm

All our products manufactured with the farm and are marketed by our cars: starting from fruits only resulting from our production cultivated on the slopes of the Hautes Côtes de Nuits and processed artisanalement, i.e. with old, by small quantity, throughout the year without addition of flavour, thus guaranteeing their freshness and their quality.

Organic products

You can choose:

- Jams
- Drinks without alcohol
- **Crème de cassis de Bourgogne IGP**
- Creams of fruits
- Fruits « à l'eau de vie »
- Vinegars
- Ratafias
- « Pâtes de fruits »
- Blackcurrant Mustard and Ketchup
- Blackcurrant and Wine Peach Butter
- Blackcurrant Pepper
- Presents...



Welcome to the "Fruirouge" farm

Open at 9-12 AM and 14-19 PM

Closed on Tuesdays and Wednesdays

☎ 00 33 (0)3 80 62 36 25

Ferme Fruirouge

2, place de l'Eglise

Hameau de Concoeur

21700 Nuits-Saint-Georges

www.fruirouge.fr

Products of the "Fruirouge" farm



- Jams:

It is in a copper basin that our fruits and sugar cooking, just what it is necessary to take consistency and keep all their savour.



Blackcurrant, Raspberry, Strawberry

Redcurrant, Cherry

* Available out of pots of 50g, 250g, 450g and 1Kg



- Drinks without alcohol:

Between creams and syrups, they are our authentic drinks without alcohol: little sweetened, without additive, and rich in fruits. This old Burgundian receipt, of which we hold the trade secret of our grandmothers, is typical of our small area of the Hautes-Côtes...

They are tasted:

with aperitif, married in Burgundy White wine "Aligoté" or with sparkling wine of Burgundy "Crémant de Bourgogne"...

At any hour of the day, been useful very fresh, natural or lengthened water or of milk...

But also, in dessert, on soft white cheese, an ice or a blank...

They will make the happiness of small and of large!

Blackcurrant, Raspberry, Strawberry

Redcurrant

* Available in bottles of 350ml and 700ml

In the Hautes-Côtes of Burgundy

- Creams of fruits:

With our best fruits and the best of ourselves, we offer to you all the flavour of our soil dedicated by tradition with the culture of the small fruits. History of a natural complicity with their large sister the vine, before being mixed in our glasses, they were linked by "Dame Nature". Today, for our greater pleasure, they gave rise to famous Kir.

Blackcurrant 15% and 18%

Raspberry 18%

Cherry 18% Wine Peach 18%

* Available in bottles of 30ml, 350ml and 700ml



- Fruits with brandy:

It is while bathing in brandy that the fruits are preserved naturally waiting full with softness to accompany your fine meals... or "to comfort you" constantly of the day!

Blackcurrant, Raspberry, Cherry

* Available out of pots of 212ml and 850ml

- Vinegars:

With *Blackcurrant* or *Raspberry*, they agreeably scent salads or dishes out of sauce; married to our fruits with brandy, they inspire the chiefs... Ask us the receipts and with your furnaces!

* Available in bottles of 40ml, 200ml and 500ml



- Ratafias:

Softness envies aperitif? Taste our Ratafias *Blackcurrant* or of *Raspberry*!

* Available in bottles of 500ml