

Champagne
Wine Vinegar from France

You'll instantly fall in love with the smooth and elegant flavor. Unlike other Champagne vinegars, this one never undergoes a pasteurization process. By eliminating this step, the vinegar possesses a lovely, rich base.

Imported from the Champagne region of France.

Uses: Use in salad dressings; use in tomato sauce in place of wine; French sauces; bernaise and beurre blanc sauce

Pairs well with: Any traditional evoo or garlic infused evoo

No added sugars or thickeners.

All natural. No artificial flavors. No preservatives. No added ingredients.

Naturally Gluten Free. Non-GMO.