



GOURMET
DISCOVER A LUXURY GIFT



EXQUISITE GIFT AND GOURMET EXPERIENCE

FONT-SANS are a family owned company specialising in the finest dry-cured sausages. In the **Pyrenees** since **1917**, we only use the best quality pork fresh meats from local suppliers, mixed with select spices and gourmet ingredients.

The climate of the **Pyrenees** allows a natural dry-cured process, to provide an authentic flavour, aroma and texture. Manually controlled one by one, **FONT-SANS** products guarantee an exquisite perfect gift, an exceptional **gourmet experience**.



BLACK TRUFFLE
Exclusive delicacy
and aroma



CERDO IBÉRICO
Special taste of the
best pig race



FOIE-GRAS PÉRIGORD
PGI Certified
Gastronomic delicatessen
of France



**CEP PORCINI
MUSHROOM**
The most prized
mushroom



**CHORIZO IBÉRICO
SWEET**
Black Iberian pig with
Spanish taste



**CHORIZO IBÉRICO
SPICY**
Spicy Spanish taste



**ESPELETTE'S
PEPPER**
PDO Certified
Finest red pepper
in the world



**ARDÈCHE'S
CHESTNUT**
Most cultivated
autumn fruit in France



BLACK GARLIC
Haute cuisine naturally
caramelized garlic



**MADAGASCAR
PEPPER**
Wild pepper from the
Island of Madagascar



**PASTIS DE
MARSEILLE**
Delicate aromas of
Marseille anisette



ARMAGNAC
Refined with
Armagnac VSOP



COGNAC
Refined with
Cognac VSOP



ROYAL GOLD EDITION ©
24k Gold to celebrate the
100th Anniversary



NATURAL RESERVE
Original reserve
dry-cured sausage



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FONT-SANS

DISCOVER MORE THAN
100 YEARS' HISTORY

