

by



*Emmanuelle
Baillard*

Nectars DE
BOURGOGNE

I created NECTARS DE BOURGOGNE in 2004, surrounded by Burgundy vineyards and orchards to highlight the strong regional origins and identities of our fruits.

Emmanuelle BAILLARD

COMPANY OVERVIEW

- 21190 MERCEUIL located near BEAUNE in BURGUNDY
- 15 employees
- TURNOVER 2019: 2 700 K€
- 1 million bottles



Product ranges

- **NECTARS & FRUIT JUICES:** 250ML and 750ML BOTTLE
20 conventional flavors + 12 organic flavors
- **La 10:** 275ML twist-off opening
3 sparkling juices
- **COULIS:** 210Gr JAR
8 conventional flavors + 4 organic flavors
- **VINEGARS WITH PULP of FRUIT:** 200ML BOTTLE
8 conventional flavors + 4 organic flavors
- **OTHERS:** CONFITS, BLACKCURRANT PEPPER, JAMS & JELLIES



Strengths of our products:

- Enologist, I chose to transpose to the fruit universe all the know-how, process and tools linked to the wine industry.
- Selection of the fruit varieties is directly done side by side with our producers. French origin (except Orange & Mango) : Fruits with strong regional origins and identities.
- Fruits are straight conveyed to the production unit in Merceuil. Transformation is completely done on site (from pressing to bottling).
- Origin of each fruit is mentioned on the label of the bottle.
- Pasteurized products.
- No additive, no preservative
- Shelf life: 18 months (except Strawberry which is 12 months)
- Strong identity: Blackcurrant variety « *Noir de Bourgogne* ». Bestseller product. (Rich in Vitamin C ; 4 times more than Orange and also known for its antioxidant concentration)
- CERTIFICATIONS: IFS, CSR and ORGANIC



Organization chart

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