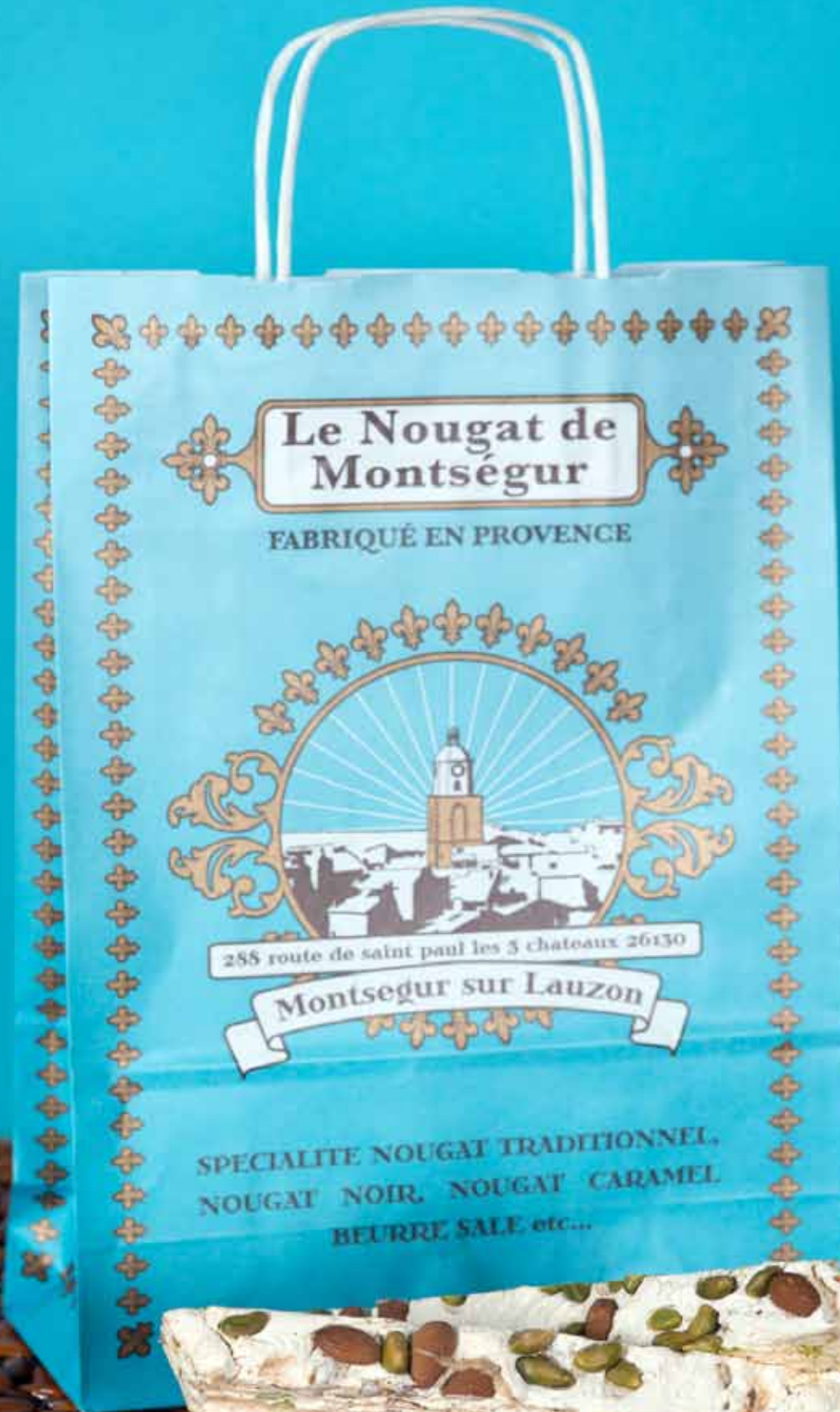


LE NOUGAT DE MONTSEGUR





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In the heart of Provencal Drome,
in the village of
Monsegur Sur Lauzon,
we make and sell
our own products.
These latters are made with care
and gently cooked
in a copper cauldron.

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History of the Nougat

The nougat is a typical delicacy from the countries around the Mediterranean.

The Nougat can be white or black, and with honey, nuts and/or dried fruits, whole, split or ground nuts (almonds, pistachios, walnuts ...), and aromas.

The nougat paste generally lays between two sheets of unleavened bread.

Its name, its shape and its manufacture varies from one country to the other.

In France, you can find it under the label of Nougat de Montelimar, or de Provence, but also Catalan Tourn.

In Spain, it is called Turrón from Xixona, from Alicante or from Agramunt.

There many more varieties in Italy : torrone, copeta, mandorlato or cubbaita.

Nougat is known as jabane in Morocco, quibalt in Malta, mandolato in Greece, gaz in Iran, ...

Olivier de Serres, an agronomist, who planted the first almond trees, and used almonds to make nougat instead of nuts which were originally used, introduced the nougat in France near Montelimar.

This worldwide popular candy remains a Provençal delicacy that no one can forget once tasted.



The Making of our Nougat



Le Nougat de Montségur fame is mainly due to the quality of the ingredients used for the making of its nougat.

Their quality is of the utmost importance to us.

The honey has been chosen for its delicate aroma, and is gently cooked in a double boiler, bain-marie style, to evaporate off the water thus keeping all the flavors.

The almonds are deliciously crunchy. They give to our nougat its uniqueness. Our nougat is manufactured according to a both delicate and precise process: they are made with care and gently cooked in copper cauldrons.

All our products are sold to the cut.

A two-handed knife is used to manually cut our nougat.

The use of such a knife prevents our nougat from heating and caramelizing what inevitably occurs when the cut is automated like it is in most nougat factories. An automated cutting greatly affects the nougat quality.



About us

About our company

Le Nougat de Montségur has been created in march 2011 by Mr Rudy VOGLER.

Located in the South of France, in the Drome Provencale, in the village named Monsegur Sur Lauzon , the company is renowned for its traditional making , the nougat being gently cooked in copper cauldrons.

Our high-quality nougat has nothing to envy to the Nougat of Montelimar.

Our traditional nougat is guaranteed without dye, nor conservative. All the ingredients in our nougat are combined in the pure Provençal traditions and terroir.

Le Nougat de Monsegur is specialized in the black and soft traditional nougat, but also in the nougat with fruits. We offer you a wide variety : there is something for everyone !



Adriana, Karine Léger, Rudy Vogler and Nicolas

Le Nougat de Monsegur offers its services (administration, manufacturing, shop management) on a single site located at

288 route de St Paul 3 Châteaux
26130 MONTSEGUR SUR LAUZON

but also on markets, fairs and shows...

Direct Sale in the Nougaterie :
from Monday to Saturday
from 8.00am to 12.00am
from 1.30 pm a 7.00 pm



Call us and visit an authentic Nougaterie !



Or visit us on your market ...

SOFT NOUGAT

Nougat with Fruits



Strawberry-Basil Nougat

Art. No. 1 ◀ 7.80€/200gr

Subtle marriage between the fruit and the aromatic plant.



Blackcurrant-Lemon Nougat

Art. No. 2 ◀ 7.80€/200gr

Well-balanced association where the sweetness of the nougat is strengthened by the delicate hint of the bitterness and the acidity of fruits which composes it
The lemon gives some freshness



Melon Nougat

Art. No. 3 ◀ 7.80€/200gr

Pleasant combination as the fruit retains its full flavor



Apple-Pear Nougat

Art. No. 4 ◀ 7.80€/200gr

The nougat harmoniously emphasizes the flavor of fruits which composes it



Cranberry Nougat

Art. No. 5 ◀ 7.80€/200gr

Subtle combination where the fruit keeps all its taste and brings a touch of bitterness in the nougat.



Nougat Figue-Abricot

Art. No. 6 ◀ 7.80€/200gr

The nougat emphasizes harmoniously the flavor of fruits which composes it.



Pummelos Nougat

Art. No. 7 ◀ 7.80€/200gr

Mixture where the balance between the sweetness of the nougat is emphasized by the delicate note from the bitterness of the pummelos.



Ginger Nougat

Art. No. 8 ◀ 7.80€/200gr

Sweet nougat and spicy ginger : a match made in heaven.

Nougat with Nuts



Soft Black Nougat

Art. No. 9 **9.80€/200gr**

The Black nougat is part of the 13 traditional deserts at the Provençal Christmas. This nougat is particularly well appreciated by the Provence people. A real delight with its almonds and honey from Provence.



Traditional Nougat

Art. No. 10 **7.80€/200gr**

The unique nougat with a both smooth and crusty texture. Despite the years, it is always as much appreciated.



Special Montségur Nougat

Art. No.11 **9.80€/200gr**

The Ultimate Nougat ! With less sugar but more almonds, pistachios, honey and white with eggs.



Caramelized Brazil Nuts Nougat

Art. No.12 **7.80€/200gr**

A both smooth and crusty texture. Hmmm a real delight !



Royal Nougat

Art. No.13 **7.80€/200gr**

A both smooth and crusty texture with a subtle hint of walnut.

We offer you a wide variety of Nougats:

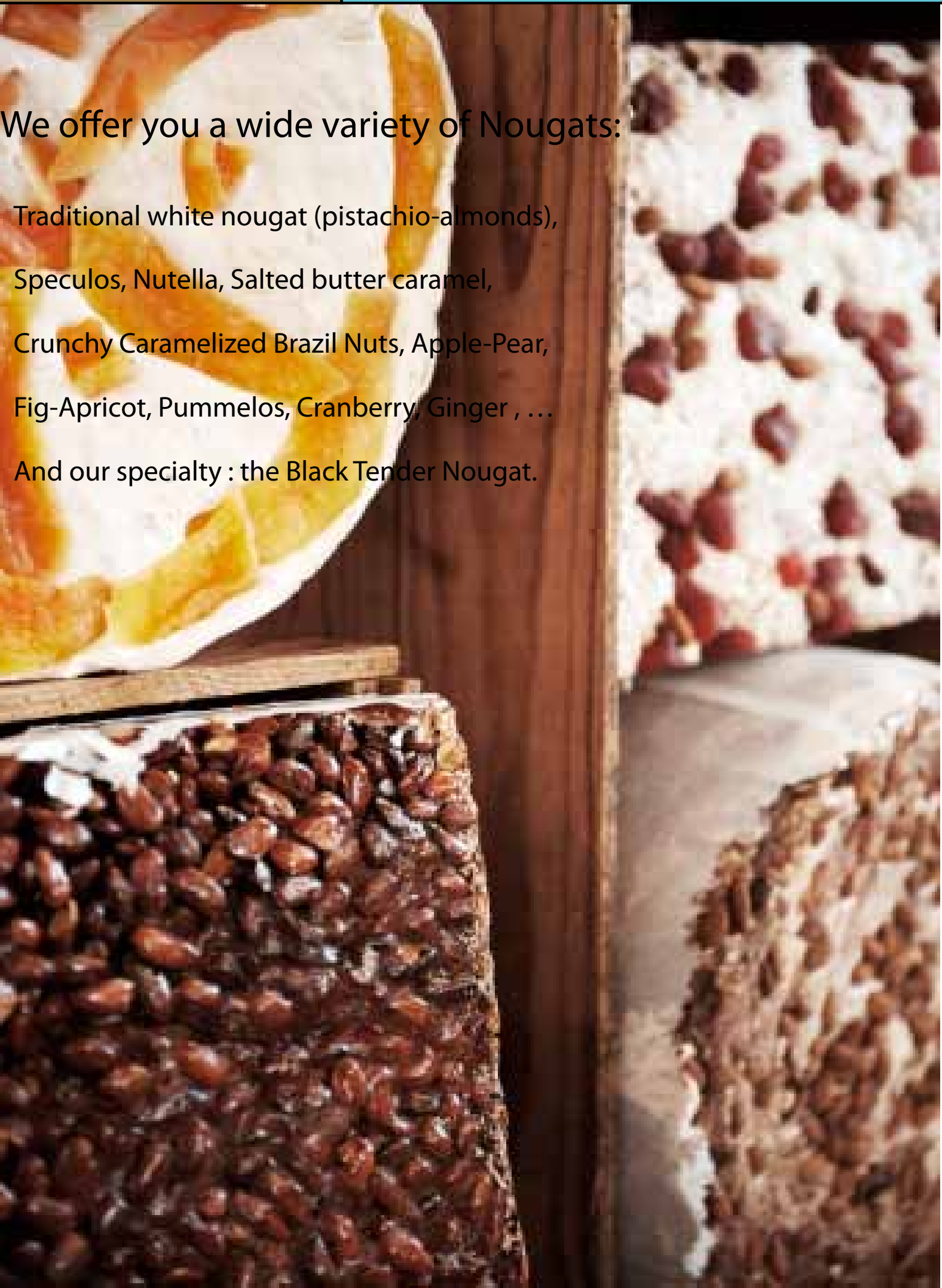
Traditional white nougat (pistachio-almonds),

Speculos, Nutella, Salted butter caramel,

Crunchy Caramelized Brazil Nuts, Apple-Pear,

Fig-Apricot, Pummelos, Cranberry, Ginger , ...

And our specialty : the Black Tender Nougat.



Our Gourmet Nougat

Real Delicacies



Nutella Chocolate Nougat

Art. No.14 **7.80€/200gr**

What a pleasure for the lovers of the Nutella to taste this delicious flavor in the nougat.



Speculos Nougat

Art. No.15 **7.80€/200gr**

The speculos lovers will be delighted to find in the nougat the delicious taste of this biscuit.



Salted Butter Caramel Nougat

Art. No.16 **7.80€/200gr**

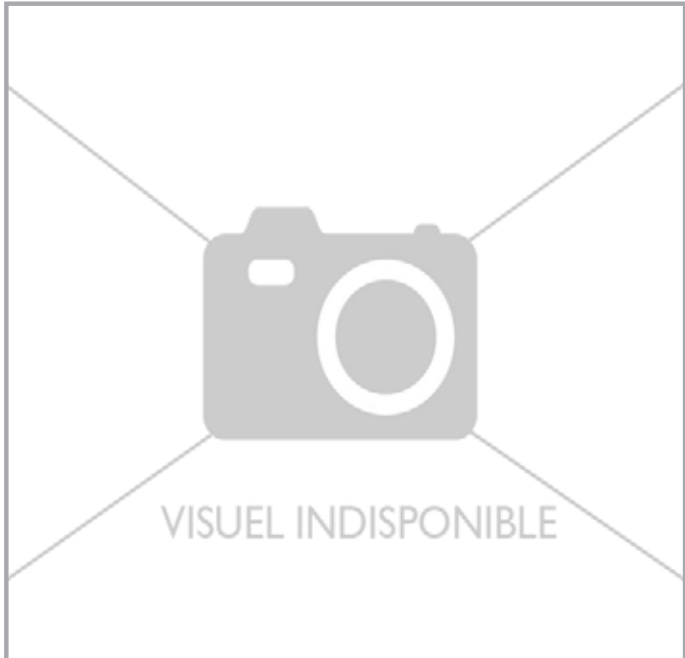
For the lovers of salted butter caramel, you'll find the soft taste of this candy.



Nougat Cream

Art. No.17 **7.80€/200gr**

Lighter, less sugar, ideal for this who loves the nougat but less dried fruits. Perfect for people with allergies to nuts



Sweetened Chestnut Nougat

9.80€/200gr

Art. No.18

Only available during the Christmas season

Our latest Nougat

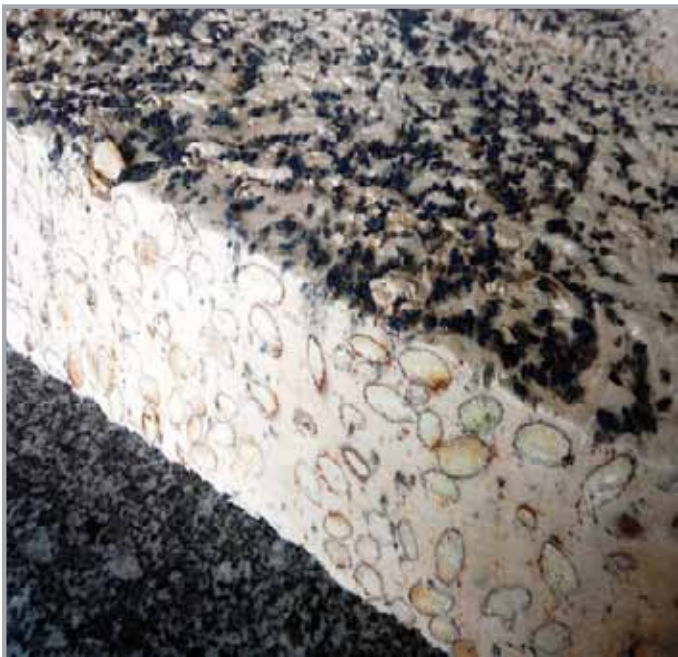


Calisson Nougat

Art. No.19

9.80€/200gr

This association between the nougat and the calisson is a true delight for the taste buds!



Lavander Nougat

Art. No.20

7.80€/200gr

Subtle mixture : the flower gives the nougat a both pleasant and unique flavor.

Our latest Nougat



Coconut-Nutella Chocolate Nougat

7.80€/200gr

Art. No.21

For the gourmets, here is our Nutella with a hint of coconut.



Coffee Nougat

7.80€/200gr

Art. No.22

A real delight to find the aroma of coffee associated with the nougat.

Our Discovery Packs

Specialties Pack



Art. No.23

49€/1.3kg environ

Soft Black Nougat
 Traditional Nougat
 Caramelized Brazil Nuts Nougat
 Salted Butter Caramel Nougat

49€/1.3kg environ

Art. No.24

Coconut - Nutella Chocolate Nougat
 Calisson Nougat
 Coffee Nougat
 Lavander Nougat

Innovation Pack



Our Discovery Packs

Gourmet Pack



Art. No.25

49€/1.3kg environ

- Nutella Nougat
- Spéculos Nougat
- Salted Butter Caramel Nougat
- Coffee Nougat

Fruity Pack

49€/1.3kg environ

Art. No.26

- Blackcurrant-Lemon Nougat
- Strawberry-Basil Nougat
- Fig-Apricot Nougat
- Cranberry Nougat



Compositions

Art. No. 1 Strawberry-Basil Nougat

dehydrated strawberry and basil, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 2 Blackcurrant-Lemon

Blackcurrant, lemon, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 3 Melon Nougat

dehydrated melon, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 4 Apple-Pear Nougat

dehydrated pear and apple, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 5 Cranberry Nougat

dehydrated cranberry, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 6 Fig-Apricot Nougat

dehydrated fig and apricot, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 7 Pummelos Nougat

dehydrated pummelos, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 8 Ginger Nougat

dehydrated ginger, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 9 Soft Black Nougat

almonds, potato starch, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla, **sunflower oil**

Art. No. 10 Traditional Nougat

pistachios, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 11 Special Montségur Nougat

pistachios, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 12 Caramelized Brazil Nuts Nougat

brazil nuts, caramel, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 13 Royal Nougat

walnut, pistachios, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 14 Nutella Nougat

Nutella (sugar, **vegetable oil**, hazelnuts 13% cocoa meager 7.4 % **skimmed milk powder** 6.6 % **whey powder emulsifier lecithins (soybean)** vanillin), almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 15 Speculos Nougat

Speculos (**wheat flour**, sugar, **vegetable oils (palme, rape)**, sugar syrup candi, powder to lift (sodium hydrogen carbonate), **soya flour**, salt, cinnamon), almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 16 Salted Butter Caramel Nougat

Salted butter caramel, Salt flower 2 %, **dried fruit and peanuts**, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 17 Nougat Cream

honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 18 Sweetened Chestnut Nougat

sweetened chesnut, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 19 Calisson Nougat

calisson, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 20 Lavander Nougat

Organic lavender, honeys, sugar, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Art. No. 21 Coconut - Nutella Chocolate Nougat

Nutella (sugar, **vegetable oil**, hazelnuts 13% cocoa meager 7.4 % **skimmed milk powder** 6.6 % **whey powder emulsifier lecithins (soybean)** vanillin), almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla, flaked coconut

Art. No. 22 Coffee Nougat

coffee, almonds, honey, sweetens glucose, white with egg, unleavened bread, natural aroma of vanilla

Allergens

All the Nougats: almonds, sulfur dioxide and sulphites, egg white

The other allergens are outlined in red font.



Visit our website

<http://www.lenougatdemontsegur.com>

Le Nougat de Montségur
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26130 SAINT PAUL TROIS CHATEAUX

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