

Esprit du Sel Natural & Harvested Fleur Du Sel

Literally “the Flower of Salt,” Esprit du Sel fleur du sel is made from the finest white salt skimmed from the thin surface layer of the salt pans in summer on the Atlantic coast of France, and known as the crème de la crème of French sea salts. When piled up, it blooms, developing a pink tinge and the aroma of violets. It looks like tiny snowflakes and is deeply salty. Use it as a condiment for dipping with raw vegetables, or sprinkling on steak and fish.



Product Details

Item	700140
Brand	Esprit du Sel
Sold By	CS
Pack Qty	6
Pack Size	5.6 oz
Case GTIN/EAN/UPC	3558180031958
Unit UPC	3558180031958
Country of Origin	France
Shelf Life from Production	24 months
Storage	Dry
Kosher	Yes
Gross Case Weight	2.55 LB
Ingredients	Sea salt.