



Taste is everything

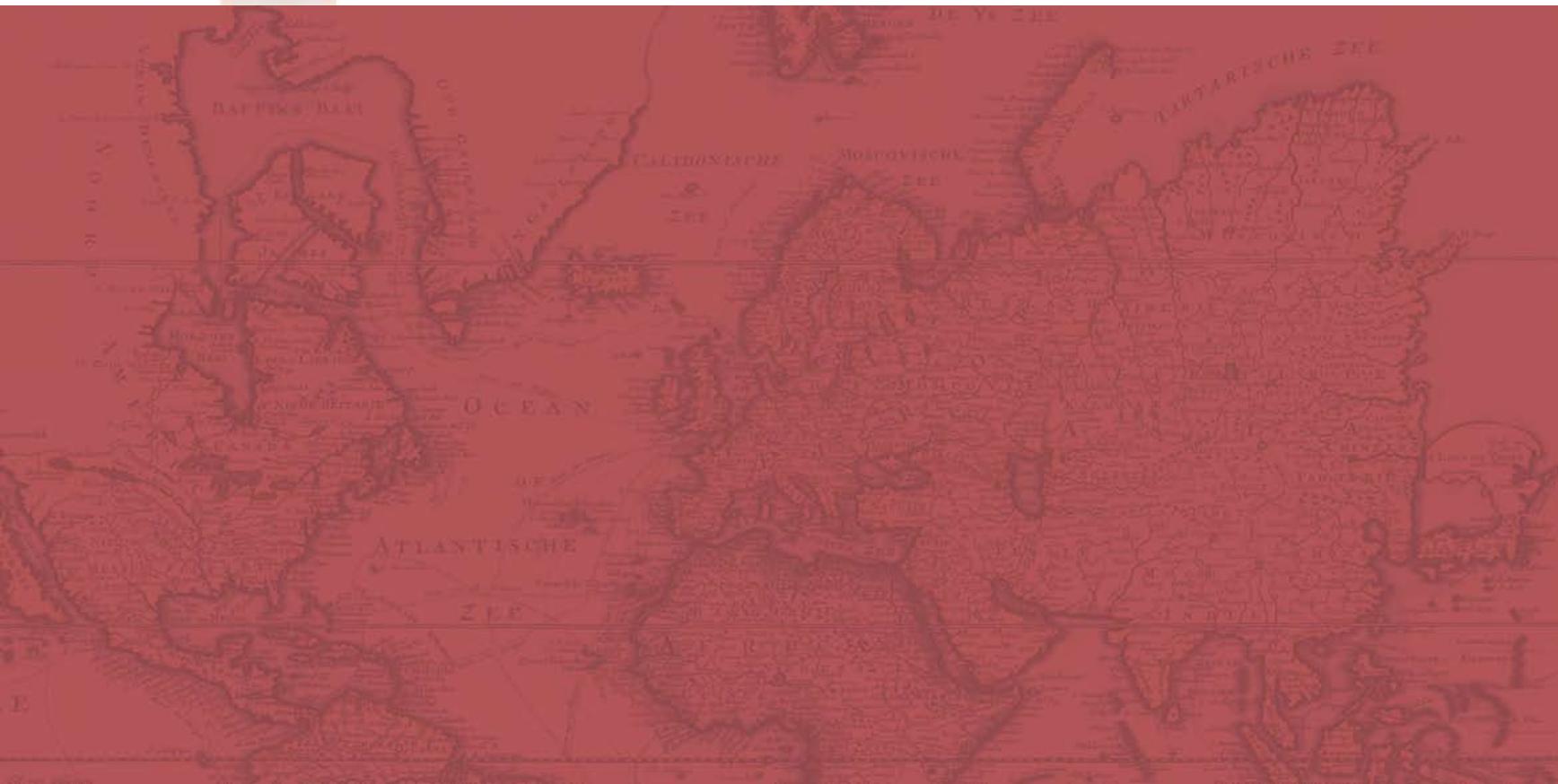
*Vins culinaires Culinary Wines*

**VCW**



“The destiny of nations depends on their manner of eating.”

*Brillat-Savarin*



*I*magination is the most important ingredient in the kitchen. Give a chef something new, something fresh, ripe, full of natural flavors and aromas and the possibilities are endless.

Culinary Wines Liquid Seasoning is no mere cooking wine. Definitely not. It's fermented like wine, but instead of using grapes we use natural herbs, garlic, onions and a variety of chile peppers. No Salt or Artificial Flavors are added. Start with fresh ingredients, add yeast and let nature have her way.

It all ferments down to one all-important word: *Flavor.*





The process of fermenting dates back at least 5,000 years and chefs have been cooking with wine for almost as long. Fermenting vegetables and herbs to create a liquid seasoning, however, is a new idea. So new, that we've yet to find anything similar on the market.

With a new product comes a host of new recipes. Culinary Wines Liquid Seasonings can revive a traditional meal and make a familiar favorite new again. Used with flair it can turn a simple salad into a sensation. What a delicious surprise!





*W*e're not chefs. We're winemakers. When it comes to haute cuisine, we listen to the experts. Chefs we supply have used our Liquid Seasoning in marinades, as a tonic for soups and sauces, in court bouillon, to add sizzle to chutneys and salsas and one spectacularly aromatic seafood stir-fry.

*Imagination knows no bounds.*



Culinary Wines is a family run company with extensive experience in brewing and fermenting. Quality control is personal and uncompromising. Your satisfaction is fully guaranteed.

Culinary Wines Liquid Seasoning is competitively priced and available in three delicious blends: Chile & Herbs, Garlic & Herbs, Onion & Herbs. Each one available in a range of convenient sizes.

We're in production constantly. We can process your order – large or small – promptly. Our plant is located near Moncton, New Brunswick, the transportation hub of Atlantic Canada. Shipping is convenient and reliable.

That's our short and sweet introduction. Now it's your turn. Call us. Tell us what you want, what you need. Culinary Wines Liquid Seasonings may be exactly what you're looking for. *Bon appétit.*

Two handwritten signatures in black ink. The first signature is 'Joanne Caissie' and the second is 'Rhéal Caissie'.

Joanne Caissie

Rhéal Caissie



*"Having such high-end cooking wines, like the products from Culinary Wines, has given me the opportunity to do more with wines. Deglazing, steaming and gastriques are just a few of the ways these great products can be used. Enjoy! Keep on cooking!"*

**Troy Baglole** C.C.C, Executive Chef, Complex Domaine Parlee Beach  
complexedomaine.ca

*"Our clients love using Culinary Wines to add flavour to their meals. Just a little splash can make even the simplest entree taste fabulous."*

**Brigitte Sonier**, Quality Assurance Analyst, Simply for Life  
simplyforlife.com

*"Using Culinary Wines gives us the opportunity to make dishes with innovative flavour combinations. The Wines have a unique taste and are fun to experiment with."*

**Stefan Müller**, Executive Chef, Delta Beauséjour  
deltahotels.com





*Vins culinaires* **VCW** *Culinary Wines*

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