

éloïde

ALL IN HERBS



Made in Provence

STORY

One of my fondest childhood memories was savouring the delights of my grandmother's home-made herbal syrups. Each drop of this heavenly nectar brings me straight back to a hazy stroll through the Provincial countryside, with fragrant notes of fresh herbs floating on a summer's breeze.

I would like to share the essence of this memory with you - with my aromatic syrups!

The bottling of fragrant herbs is an age-old French provincial tradition; using the best ingredients picked at the perfect time to enjoy the flavours of a Summer's garden all year round.

 Jean-Marc Timon-David
Eloide's syrups creator



MANUFACTURING

These syrups are 100% natural, & made from freshly picked aromatic plants, bottled within 24 hours of gathering. They contain no added colours, flavours or preservatives.

Note: According to the picking season, the syrup colour may vary. Sediment may also be present but is part of the natural preservation method and will not affect taste or enjoyment!

USE

These syrups can be consumed :

- Mixed with sparkling water for a refreshing beverage
- Added to wine for a surprising aperitif.

Reveal your personal tastes by inventing mixtures that surprise and delight. The lemon thyme, basil & tarragon go perfectly with white or pinkish wines; the savory & marjoram will more be adapted to the more tannic red wine. Try the champagne or the sparkling wine of Alsace with the syrup of mint!..

- In your cooking and pastry industry are quickly growing to love this exciting new product. To find their unique recipes visit: www.eloide.com

PACKAGING

Do not throw away your empty bottle! The design allows you to keep & reuse it. While it can keep your syrups for lengthy periods after opening, it is also great for storing other liquids or decorating your table!

FLAVOURS

The tastes you will discover are:

- Tarragon
- Basil
- Lemon thyme
- Mint
- Marjoram
- Savory

Drink plants as you have never been able to- discover, experiment, taste and enjoy!



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