

A close-up photograph of several artichokes. The artichokes have a mix of green and deep purple hues on their leaves. The texture of the leaves is visible, showing some wear and tear at the edges. The background is dark and out of focus.

VEGETABLES

ANNIE BERTIN

Is the daughter of Brittany livestock farmers, who converted their farm to market gardening in 1986.

Since 1992, Annie watches over the 35 hectares of the family farm in a place called Le Blot, in the town of Vendel (north-west France). She soon started making a name for herself and being sought out by starred chefs when her unusual baby broccolis were noticed at the local farmer's market. Since then, she has also specialised in young salad leaves, wild herbs that she picks in the countryside and root vegetables.

Annie Bertin has a real mastery for very specific products and extreme freshness. She grows old often forgotten vegetables like beetroot, Jerusalem artichokes and parsnip. Exploring local varieties is a way out of the standards, systematically abused by large supermarkets.

Annie Bertin believes that with common sense, sustainable agriculture and elbow grease, it is possible to grow good products. In 2006, she went further and obtained the organic label.



Feel free to ask us our prices list.