**Champagne Wine Vinegar**

***(<<France>>)***

When you first taste our Champagne White Wine Vinegar, you’ll instantly fall in love with its smooth and elegant flavor. That’s due in part to the way in which it is produced. Unlike other <Champagne> vinegars, this one never undergoes a pasteurization process. By eliminating this step, the vinegar possesses a lovely, rich base.

***Notes: Imported from the Champagne region of <<France>>, the vinegar is a divine ingredient in salads, or try in homemade mayonnaise; simply whisk with extra virgin olive oil, eggs, and mustard.***

Country of origin: France

Ingredients: Champagne vinegar, naturally occurring sulfites.

No artificial flavors or additional ingredients

