



La Belon de Cancale



An exceptional oyster
with a unique,
delicate flavour



La Belon de Cancale is a flat oyster typical of Brittany: born in Quiberon Bay, the spats are caught and carefully selected for rearing in the deep waters of Mont Saint-Michel Bay, at a depth of more than 16 metres.



Dredging boats operate in the deep-water oyster farming parks, located in areas that are under water even at low tide and where the water is naturally rich in abundant marine flora, oxygenated by powerful currents.





This is what gives La Belon de Cancale oysters their firm white flesh with brown and grey tones. Its unique and delicate flavour, with its characteristic hazelnut notes, makes it a truly exceptional product.



La Belon de Cancale oysters are graded and then manually sorted before being packed in bulk or in trays. (Contact us for details)



La belon de Cancale oysters are graded by weight using a number that ranges from 4 for an oyster weighing 40g to 0000 for an oyster weighing up to 150g. The largest specimens are given the name familiar to all oyster lovers: "Pied de Cheval", or horse hoof.

CALIBRE	WEIGHT (g)
0000	>120
000	101 to 120
00	91 to 100
0	81 to 90
1	71 to 80
2	61 to 70
3	51 to 60
4	40 to 50





Two generations of oyster producers have developed our family company « La Belon de Cancale ».

Today our work is the guarantee of quality and authenticity.

Mont Saint-Michel Bay



Quiberon Bay



La Belon de Cancale

Les Claires, Grande Rue
35120 HIREL (FRANCE)

+ 33 (0) 2 23 16 38 92
contact@labelondecancale.bzh



Since 1 April 2021
all our flat oysters are organically certified.

Famille
Beaulieu