

Foie Gras

Foie Gras is an environmental issue that has been brought to the fore as it is a topic of our era of living more healthy and in harmony with our natural resources and assets.

Cruelty of force-feeding evolved and was applied out of human greed, a weakness that Cabrière would not like to be seen promoting – greed and cruelty. We have been accepted to have met the IPW standards of environmentally friendly wine processing agreement internationally.

However, if one goes to the extreme we could all end up vegetarians with healthier livers ourselves. Yet extremes are not always the healthiest nor as much fun as we only have the opportunity to live responsibly and make the most of life.

We have taken Foie Gras off the menu as well as removed it from the food and wine pairing. In addition it has been removed the Haute Cabrière website to be consistent with our message to the public.

In 1993 Laurent Fresnet from the Champagne introduced us to Ratafia saying it was time for us to “become more civilized”. He claimed that the French love to have something sweet as an aperitif at the beginning of the meal to give energy to digest the meal to be enjoyed, and that the 20vol% alcohol made them relax that they would not rush, but enjoy their meal. It works, Pierre Jourdan Ratafia is so delicious it is too dangerous to have after dinner as you can’t stop sipping. BEWARE!

Achim von Arnim