Logistics & support



Our bilingual sales team is at your disposal to answer all your inquiries. We offer personalized pricing and tailor-made logistics, adapted to your specific needs with a dedicated export team managing : quotes, formalities and sanitary regulations, coordination with air freight forwarders... Contact us for more information.

Gillardeau®

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Gillardeau® oyster shucker training



MASTERING THE ART
Open quickly and with precision, following the traditional rules of the craft, to ensure a perfect presentation for your clients.

TALKING ABOUT IT
Enhance your customer exchanges by discovering the 3 to 4 years of dedication required to craft a Gillardeau® oyster.

STORAGE ADVICE
Best ways to optimize oyster preservation.

THE VALUES OF THE MAISON
By turning its family name into a brand, the Maison engraved a promise : Excellence. From production to distribution, this value resonates through every step, and we are proud to share it with you.

The Gillardeau® oyster shucker training is free, upon request.



Gillardeau®

Since 1898

SPÉCIALES

Gillardeau®



LA SPÉCIALE GILLARDEAU®
The Spéciale Gillardeau is the emblem of the Maison Gillardeau's expertise. Each oyster is laser-engraved with the "G," a symbol of excellence and authenticity. On the palate, it reveals a generous, firm flesh with perfectly balanced flavors, combining sweetness with a delicate salinity.

FARMING METHOD | FRANCE - IRELAND
Raised with artisanal care in rigorously selected marine parks, Spéciale Gillardeau oysters benefit from a meticulous finishing process, a true hallmark of the Maison.



SPÉCIALES
Gillardeau®









LA TIA MARAA

Crisp and generously fleshy, the Tia Maraa oyster seduces with its firm texture. Its prolonged immersion in Ireland's nutrient-rich waters gives it refined marine flavors with delicate iodized nuances.

FARMING METHOD | IRELAND

Raised for over 3 years in the rich Irish waters, Tia Maraa oysters draw their exceptional character from this marine terroir. Dynamic tides and powerful currents enrich their flesh with a perfectly balanced salinity.



TIA MARAA

LA BEIA MARAA

The Beia Maraa captivates with its generous flesh and unique iodized aroma. Its distinctive character comes directly from the wild Irish coasts, where nutrient-rich waters and powerful tides shape an exceptional oyster.

FARMING METHOD | IRELAND

Grown in the heart of Ireland's marine landscapes, Beia Maraa oysters benefit from intense Celtic currents. This constant natural motion enriches each oyster with a deep, iodized flavor that embodies the strength of the Irish terroir.



L'UTAH BEACH

The Utah Beach oyster, a gem from the Normandy coast, reveals a generous and delicate flesh. Its marine notes offer a unique tasting experience, shaped by the tides and currents that define its environment.

FARMING METHOD | FRANCE

Raised in the rich and vibrant waters of Normandy, Utah Beach oysters benefit from exceptional natural stirring. The strong tides and constant currents foster their growth, giving these oysters their distinctive character rooted in a unique terroir.



UTAH BEACH

LA JOSÉPHINE

The Joséphine stands out for its distinguished character. On the palate, it offers a firm, rounded texture with a harmonious salinity, elevated by the delightful crunch of its muscle.

FARMING METHOD | PORTUGAL

Joséphine oysters are grown using the self-turning bag technique, an innovative process based on bags that naturally flip with the tides, ensuring optimal rotation of the oysters twice a day.



JOSÉPHINE