



LES HUÎTRES
CADORET®

since 1880



*Oyster farmers
from father to son
for 5 generations*

Since 1880, Jacques and his son Jean-Jacques produce oysters with passion and savoir-faire, keeping a long family tradition.

Established in 2 remarkable sites in Brittany, a range of the highest quality oysters are farmed, such as flat, rock, and super special oysters, like "La Perle Noire" (The Black Pearl) which is served at the finest tables around the world.



Jean et Jean-Jacques Cadoret

*“Natural and healthy products,
farmed in Brittany for 3 to 4 years
and refined in the Belon river”*







A high standard quality control all throughout the stages of production

All stages of the oyster's life cycle, beginning with the selection of the best oyster spats, onto the breeding, refining and basketing of the oysters, are carried out by our company, guaranteeing customers qualitative follow-ups and perfect traceabilities.



“ Our oysters are selected and packed by hand one by one with the greatest care. Each customer is served like a top chef ”



Innovation & sustainable development

The company is committed to following an innovative and sustainable approach, improving our products quality and working conditions while reducing production waste:

- *Design of an oyster barge, with electric propulsion systems*
- *Use of organic oils*
- *Innovative tide-motors*
- *Electric delivery vehicles*





Our range of oysters, reflecting a tradition
and a natural terroir



la Plate du Belon
the flat oyster

Sweet and crunchy,
a recognized nutty taste,
the excellence of the Belon



la Fine
the rock oyster

Salty and delicate,
the oyster from the ocean



la Spéciale "S"
the special oyster

Balanced and pearly,
a taste of marine refining
in a natural and preserved bay



la Perle noire
the super special oyster "the Black Pearl"

Crunchy and subtle,
the signature of the
savoir-faire of Cadoret



More than 260 hectares of parkland in Brittany

Between Land and Sea

on 2 exceptional sites
Les Huîtres Cadoret benefits
from the finest environment
to grow and express
their character.



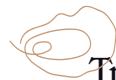
Production

For the first 3 to 4 years of their lives, oysters are farmed in the bay of Carantec using traditional techniques, either using bottom culture or off-bottom culture, as well as new technologies such as "the roll bags".



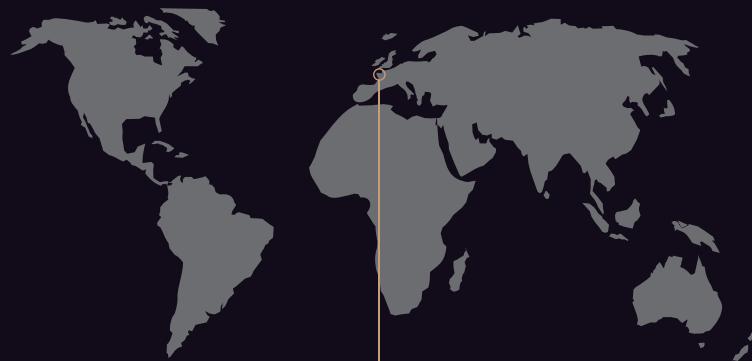
Refinement

Our oysters are then refined in the Belon for several months, during which, they acquire their crunchy flesh and characteristic hazelnut taste.



Tradition, taste,
savoir-faire & quality





CADORET
on vidéo

huitres-cadoret.fr

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