



Black Périgord Truffle Event - Limited Time only!

Call for Details

"The Black truffle or Black Périgord Truffle (*Tuber melanosporum*) is named after the Périgord region in France and grows exclusively with oak. Specimens can be found in late autumn and winter, reaching 7cm in diameter and weighing up to 100g.

A truffle is a fungal fruiting body that develops underground and relies on mycophagy for spore dispersal. Almost all truffles are ectomycorrhizal and are therefore usually found in close association with trees.

Production is almost exclusively European, with France accounting for 45%, Spain 35%, Italy 20%, and small amounts from Slovenia and Croatia. In 1900, France produced around 1,000 metric tonnes (1,100 short tons) of *Tuber melanosporum*.

Production has considerably diminished in the past century, and is presently around 20 metric tonnes (22 short tons) per year, with peaks at 46 metric tonnes (50 short tons) in the best years. 80% of the French production comes from south east France: upper-Provence (départements of Vaucluse and Alpes-de-Haute-Provence), part of Dauphiné (département of Drôme), and part of Languedoc (département of Gard); 20% of the production comes from south west France: Quercy (département of Lot) and Périgord. The largest truffle market in France (and probably also in the world) is at Richerenches in Vaucluse. The largest truffle market in south west France is at Lalbenque in Quercy. These markets are busiest in the month of January when the black truffles have their highest perfume. " - excerpt from [Wikipedia article](#)