

Gaby et Jules Opens New Location at Pittsburgh International Airport

Kiosk at Concourse A offers wide selection of macarons and confections

PITTSBURGH, PA – October 10, 2017 – Travelers at Greater Pittsburgh International airport looking for a special snack, souvenir, or hostess gift have a new option with Gaby et Jules Patisseries et Macarons now open at Concourse A.

At its fourth location, Gaby et Jules sells 18 different flavors of their signature, authentic French macarons, along with *confitures* (jams), bon bons, and other French confections.

The opening comes at a time when French macarons are becoming more and more popular in Pittsburgh and around the country. Says owner Fred Rongier, “Demand keeps growing and customers appreciate the fact that we use the best ingredients and the most demanding traditional French techniques. We won best macarons of Pittsburgh in 2011 when Chef David Piquard first started baking them from our Paris 66 bistro kitchen, and we continue making them to the highest standards of perfection today.”

The airport kiosk is located on Concourse A next to Gate A2 and will be open 8 am to 5 pm, seven days a week. Travelers heading to or coming from their gates may choose their own assortment of macarons and eat them on site or opt for a suitable-for-travel gift box of 6 or 12 and deluxe gift boxes of 15 and 24. The patisserie’s flavor options include French classics such as pistachio and sea salt caramel, as well as the popular house specialty white-chocolate basil, and October’s seasonal flavor, Spook-uloos, inspired by the thin spiced Belgian speculoos cookie and adorned with Halloween silhouettes. Macarons are baked locally in the patisserie’s Squirrel Hill kitchen, as are the confitures, bonbons, and other sweet gifts.

This is the second new location to debut within two months. Last month Gaby et Jules debuted at Whole Foods Market in Wexford, PA, bringing Gaby et Jules’ regional locations to four: its flagship store in Squirrel Hill, the Market Street Grocery downtown, Whole Foods Market in Wexford, and the new airport location.

About Gaby et Jules

Specializing in French macarons and classic French pastries, Gaby et Jules offers Parisian-quality fine French pastry in Pittsburgh, Pennsylvania. Named for its owners’ grandfathers, the shop is “A Gift of Love” to their families, to the city, and to their customers. The exquisite and delectable creations resulting from the culinary gifts of Master Pastry Chef David Piquard are

offered for all to enjoy and share. Gaby et Jules currently sells macarons and pastries from four retail locations—its flagship store in Pittsburgh’s East End, the gourmet Market Street Grocery downtown, Whole Foods Market in Wexford, and the Pittsburgh International Airport. Gaby et Jules ships macarons and confections nationwide, along with offering limited catering and gift order fulfillment services. For more information, email info@gabyetjules.com or visit www.gabyetjules.com.

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