Gaby et Jules Partners with Whole Foods Market to Feature Authentic French Macarons
Wexford Whole Foods will offer self-serve macarons in a variety of flavors

PITTSBURGH, PA – September 6, 2017 – Residents of Pittsburgh's North Hills can now satisfy their cravings for authentic French macarons close to home. Beginning this weekend, they will be able to pick up Gaby et Jules' popular macarons in a variety of flavors from the Wexford Whole Foods Market.

Starting Saturday, September 9, 2017, co-owners Frederic Rongier and Master Pastry Chef David Piquard will be onsite at Whole Foods Market in Wexford, PA, greeting customers and offering samples of their popular macarons (noon to 4 pm on Saturday and Sunday). There will be a wide variety of flavors to choose from, including some of the shop's most popular flavors: raspberry, pistachio, and white chocolate basil, and many more. The macarons are made with natural flavors and colors, and contain no artificial dyes or ingredients.

Gaby et Jules' macarons have been growing in popularity since the opening of their flagship location in the Squirrel Hill neighborhood of Pittsburgh in 2013.

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 the owners' grandfathers, the shop is "A Gift of Love" to their families, to the city, and to their customers. The exquisite and authentic French pastries created by Master Pastry Chef David Piquard are offered for all to enjoy at five area retail locations—the flagship store in Pittsburgh's East End (Squirrel Hill), Market Street Grocery (downtown), Pittsburgh International Airport (Airside Concourse A), Whole Foods Market – Wexford, and Whole Foods Market – Pittsburgh. Gaby et Jules ships macarons and confections nationwide. For more information, email info@gabyetjules.com *or visit* www.gabyetjules.com.

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