

eco-Conscious Wining & Dining

Did you know that even the food and drink you choose, and how you elect to serve it can help you leave a lighter environmental footprint?



Choosing grass-grown animal products and organically grown herbs and vegetables will make a sound ecological difference. Buying sustainable ingredients and fresh foods and reducing your consumption of packaged foods are not only earth-friendly choices, but healthy ones as well.

Drinking filtered tap water and travelling with a reusable bottle, like Debcó's popular WB3940 18/8 stainless steel model, is a significant way to reduce waste. Also, look for organically grown teas and coffees which use fair trade practices.

When selecting a wine to go with your sustainable meal, look for biodynamic, natural or organic wines. Biodynamism is the meticulous organic practice of making the vineyards self-sustaining living systems. These wines are made from grapes that are grown, harvested and produced without pesticides or synthetic fertilizers, using compost material instead. The natural and organic wines also practise sustainability with the use of natural compost fertilizers, native yeast for fermentation and reduced quantities or no sulfites as preservatives. When picking a wine box for your eco-conscious wine gift, consider Debcó's elegant GP6846 Bamboo Wine Kit.

When serving and cooking your ECO-conscious meal, use Debcó's bamboo accessories whenever possible. Bamboo is the most renewable plant in the world, and the wood is beautiful, durable and earth friendly. From cheeseboards (like our KP4747), coffee vaults (like our KP6716) and tea boxes (like our GP4823), the range of available Bamboo products continues to grow.