

Brand Spotlight: Täljsten

01 December 2020 | [BACK TO BLOGS](#) →



Welcome to our Brand Spotlight feature, where we put the focus on brands that are making the most of Retaissance so far.

Recently, we spoke to Täljsten, a French brand of sustainable soapstone products. The entire range offers practical tools for preparing and tasting food and drinks.

All Täljsten products are designed and produced entirely in Sweden, from soapstone extracted in Handöl (Jämtland region), to glassware hand-blown at Skruf glass factory. A logistics centre in France allows the brand to ship products quickly and easily around the world.

About Täljsten – In Their Words

“From the time of the Vikings to the twenty-first century, from primitive camps to the most modern of tables, soapstone has been known for its extraordinary qualities. This 100% natural stone, extracted in Sweden since the 16th century, first absorbs and then slowly restores cold or heat.

A real asset in the kitchen, the Swedes adopted it quite naturally as part of their everyday kitchen equipment. Täljsten has also signed up to this long culinary tradition, developing and sustaining it for you and with you. We wanted to continue this fantastic story by bringing you authentic, sustainable, original and useful products from Sweden and out in the world and this is how Täljsten was born in 2011.

Through its designs in 100% natural soapstone, Täljsten has become the ambassador for something truly original: allowing the real flavours of your dishes, wines and spirits to express themselves. Since the creation of whisky stones right up until today, the entire Täljsten range offers practical tools for preparing and tasting food and drink, Designed and Made in Sweden.

Täljsten stands for Swedish quality and Scandinavian functionality with a pure and simple and design.”

Why have you chosen our platform for your brand?

“Retaissance offered us exactly what we were looking for - an efficient and powerful B2B platform that enables us to reach out to different shops in different segments in the UK, a market where Täljsten is not yet presented. Retaissance really showed up at the right time and place for us.”

What you hope to get out of Retaissance in the future?

With Retaissance, we aim to build up long term business relations with our partner shops in The UK. We would like to open up new sales channels, explore new sales opportunities and build up stronger brand awareness, and we believe Retaissance is the platform that will help us achieve these goals.

Are there any new products you're excited to bring into the UK?

"Our Varm o Kall (hot or cold) stone makes the most of stoapstone's unique heat retaining properties. As well as being a clean and stylish accessory to the dinner table, Varm o Kall can be chilled for serving cold food and drinks, or heated to keep your cooked food – or your tea – warm. Simply heat or cool to the desired temperature and the stone will retain the heat for up to 45 minutes."

