



HUILE D'OLIVE

VARIETIES

Picholine - Verdale - Aglandau

ELABORATION

Our olives are picked with a vibrating comb, which makes the olives fall into the net without damaging the tree. We proceed to the stripping and washing of the olives before passing through the mill.

The olives pass through a mechanical mill, with the following phases:

- The crushing
- Mixing
- Oil extraction by centrifugation
- Separation of oil and water

TASTING

Bright green in color, with vegetal and floral aromas with a beautiful bitterness in the mouth, this extra virgin olive oil will delight your taste buds and add some Provence to your dishes.

To be served with:

Seasoning on a salad or fish,
accompanying bruschettas or simply tomatoes.

Keeps for about 18 months

