

## TASTING NOTES

### INTENSITY AND ARDOR

Intensely fruity, with herbaceous notes such as hay, fresh cut grass, fresh artichoke.  
The ardor is marked on the finish, with peppery notes and a slight bitterness.  
This intense oil is perfect for seasoning salads, and Mediterranean dishes.

## OLIVE VARIETIES

Picholine  
Aglandau  
Bouteillan  
Et Olivière / Ubac / Frantoio / Petit Broutignan / Capellen / Sauzen Vert

## TERROIR

sandstone and limestone  
Olive trees planted on Eastern slopes, at an average altitude of 230 m

## WORK IN THE OLIVE GROVES

Certified organic agriculture  
« gobelet » pruning  
Small density plantation (200 to 300 trees / ha)  
Addition of sheep manure only  
Scratching and natural grass under the rows

## HARVESTING & PRESSING

Manual harvesting when olives are green or slightly brown. (mid-october to mid-november)  
First cold pressed, premium grade, virgin extra  
Filtration  
Bottled at the Winery

## OLIVE OIL

FRUITY GREEN

VIRGIN EXTRA



- 500 ML -

- 1 L -

- 3 L -

