

TASTING NOTES

ROUNDNESS

Oil with great softness, roundness, intensely aromatic with notes of cooked artichoke, candied black olives and tapenade.

Beautiful, slightly peppery finish.

Pairs well with grilled red meats, summer vegetables or grilled fish.

OLIVE VARIETIES

Picholine

Négrette

TERROIR

Sandstone and limestone

Olive trees planted on slopes looking East, 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 vegetal manure and composts

Soil Scratching and natural grass under the rows

HARVESTING & PRESSING

Hand picking when the olive are black (end of November to mid-December)

After harvest, storage for around fifteen days in airtight containers, protected from oxygen and at a temperature of around twenty degrees

Pressing at the start of fermentation

First cold pressing, superior category, virgin

Filtration and bottling at the estate

DOMAINE
LA RÉMÉJEANNE

HUILE D'OLIVE

MATURED OLIVES

VIRGIN



- 500 ML -

- 1 L -

