



## BIO NOIR D'OLIVE

VIRGIN OLIVE OIL 100 % ORGANIC  
PDO VALLÉE DES BAUX DE PROVENCE



### ORIGIN

Domaine CastelaS revisits the age-old tradition of Provence to create Noir d'Olive. Produced from 4 varieties of olive native to our own groves, they are picked when fully ripe and stored in an oxygen free environment.

Then, starts the delicate task of light fermentation to recreate the taste of preserved black olives from our ancestors' stone-wheel mills.

Achieving this distinctive taste without the associated drawbacks is a real art!



Specification may change.

### TASTING

Bio Noir d'Olive AOP Vallée des Baux de Provence is undeniably a delicious "fermented olive style" olive oil with a dominant core of black olive, leading harmoniously into cocoa and dried-fruit notes. A peppery touch on the finish imparts attractive freshness. The flavours are intense and long on the finish.

### SERVING SUGGESTIONS

Bio Noir d'Olive is best used cold in garlic-seasoned salads. Great to prepare carpaccios and grill meat or vegetables on the plancha. Wonderful with ratatouille.

### FEATURES:

|  |   |
|--|---|
| <b>Type of olive oil</b>   | <ul style="list-style-type: none"> <li>Fermented Olives Virgin, organic farming methods, certified by Bureau Veritas Certification France. A.O.P. Vallée des Baux de Provence.</li> </ul>                 |
| <b>Orchard</b>   | <ul style="list-style-type: none"> <li>Planted on the north-facing slope of Les Alpilles, grove designated as Romanin in St Remy de Provence.</li> </ul>  |
| <b>Varietals</b>   | <ul style="list-style-type: none"> <li>Mix AOP : 85 %</li> <li>Salonenque : 11 %</li> <li>Grossane : 4 %</li> </ul>   |
| <b>Harvest</b>   | <ul style="list-style-type: none"> <li>Oct 12 - Oct 19, 2017 - Nets and rakes.</li> </ul>   |
| <b>Extraction process at CastelaS mill certified organic by Qualité France SAS</b> | <ul style="list-style-type: none"> <li>Low impact hammer mill</li> <li>Cold extraction within 6 hours of harvest</li> <li>2 phases separation, no water added</li> <li>Filtration with diatoms</li> </ul> |
| <b>Analyses</b>  | <ul style="list-style-type: none"> <li>% acidity &lt; 0,4 % - Jan 2018</li> </ul>   |
| <b>Storage</b>   | <ul style="list-style-type: none"> <li>Keep in a cool place out of direct sunlight</li> </ul>   |
| <b>Best before date</b>  | <ul style="list-style-type: none"> <li>24 months after harvest. December 2018</li> </ul>  |

### CONDITIONING:

|                      |            |                   |                   |
|----------------------|------------|-------------------|-------------------|
| <b>Bottle 250ml</b>  | Case of 12 | Réf. 2018-05BLBIO | EAN 3700786807141 |
| <b>Bottle 500ml</b>  | Case of 6  | Réf. 2018-01BLBIO | EAN 3700786807134 |
| <b>Bag in Box 3L</b> | Case of 4  | Réf. 2018-3BLBIO  | EAN 3700786807127 |

### AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -  
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g