



SEIGNEURS DES BAUX
HUILE D'OLIVE DE LA VALLÉE DES BAUX DE PROVENCE AOP
EXTRA-VIRGIN OLIVE OIL



Photo non contractuelle

ORIGIN

Three olive-oil producers and friends, Alain Bicheron, Rémi Coste and Jean-Benoît Hugues, pool their skills, savoir-faire and love of their craft – and, on occasion, resolve differences of opinion – to produce Les Seigneurs des Baux Olive Oil.

This extra-virgin, Vallée des Baux de Provence AOP olive oil expresses the full aromatic complexity of its main ingredient: Grossane olives. The fruit of this legendary variety, strongly established in the terroir of Les Baux, is picked at several stages of ripeness.

TASTING

Seigneur des Baux can be recognised by its great finesse, perfume of fresh-cut tomatoes, agreeably delicate style, and citrus notes.

SERVING SUGGESTIONS

Simply exquisite on a tomato with mozzarella. It reveals all of its subtlety in a citrus fruit salad or on a grapefruit sorbet.

FEATURES:	
Type of olive oil	• Green Fruity, Extra-virgin, A.O.P. Vallée des Baux de Provence
Varietals	• Majority of Grossane, • Salonenque, Aglandau and Verdale
Harvest	• Oct 26 - Oct 27, 2017 • Nets and rakes
Extraction process at CastelaS mill	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomaes
Analyse	• Taux d'acidité < 0,3 % - Janvier 2018
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2019

CONDITIONING:			
Bottle 375ml	Case of 6	Ref. 2018-13	EAN 3700786807011

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