

CastelineS France



CLASSIC

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

ORIGIN

Classic is an extra-virgin olive oil and the result of blending the four typical olive varieties of the AOP Vallée des Baux de Provence. Cold extraction at Castelas Mill within 6 hours of harvesting ensures to retain the vegetal fruity character of the olive oil and to preserve the subtle and complex features of Domaine CastelaS.



Specification may change.

TASTING

The 2015 vintage has a very fresh nose. Its aromatic persistence unveils an attractive palette of flavours: raw artichoke, almond, apple, and tomato plant. It is subtly bitter, with a peppery edge that appears after a few seconds in the mouth.

SERVING SUGGESTIONS

Classic is a delicate, complex and harmonious olive oil that is best drizzled directly on food. It expresses itself equally well on hot cooked dishes such as steamed vegetables, fish and fresh pasta, and on green salads, raw vegetables and cheese.

FEATURES:

Type of olive oil	• Fruité Vert, Extra-virgin, A.O.P. Vallée des Baux de Provence
Varietals	• Salonenque, Aglandau, Grossane and Verdale
Harvest	• Oct 1 - Nov16, 2014 • 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
Analyses	• % acidity < 0,8 Nov 2014
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2016

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2015-05N	EAN 3700786800272
Bottle 500ml	Case of 6	Ref. 2015-01N	EAN 3700786000122
Bottle 750ml	Case of 6	Ref. 2015-02N	EAN 3700786800029
Metal can 250ml	Case of 24	Ref. 2015-12	EAN 3700786800067
Metal can 500ml	Case of 12	Ref. 2015-14	EAN 3700786800050
Metal can 1L	Case of 12	Ref. 2015-11	EAN 3700786800043
Bag in Box 3L	Case of 4	Ref. 2015-3CAS	EAN 3700786800036