





# **BIO**

## HUILE D'OLIVE DE LA VALLÉE DES BAUX DE PROVENCE AOP **EXTRA-VIRGIN, 100 % ORGANIC OLIVE OIL**









Specification may change.

#### **ORIGIN**

Bio is obtained from olives organically farmed on the sunbaked slopes of Les Alpilles. This outstanding olive flows from years of reflection and selection in search of the finest taste and character, while respecting the distinctive identity of our olive trees in the Vallée des Baux de Provence appellation.

### **TASTING**

The 2015 vintage develops lovely notes of green almonds, fresh hazelnuts and cut hay. This olive oil has a delightfully rounded style, with a hint of bitterness and a peppery finish.

#### **SERVING SUGGESTIONS**

An ingredient in its own right, Bio perfectly suits any recipe that calls for an olive oil with a green fruity character.

FEATURES:		
Type of olive oil	<ul> <li>Fruité Vert, Extra-virgin, organic farming methods, certified by Bureau Veritas Certification France. A.O.P. Vallée des Baux de Provence.</li> </ul>	
Orchard	Planted on the north-facing slope of Les Alpilles, grove designated as Romanin in St Remy de Provence.	
Varietals	• Grossane : 19 % Aglandau : 39 % Mix AOP : 42 %	
Harvest	• Oct 1 - Nov 9, 2014 - Nets and rakes.	
Extraction process at CastelaS mill certified organic by Qualité France SAS	<ul> <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 diatomaes</li> </ul>	
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. 2015-05BIO	EAN 3700786800265	
Bottle 500ml	Case of 6	Ref. 2015-01PREM	EAN 3700786800074	
Bag in Box 3L	Case of 4	Ref. 2015-3PREM	EAN 3700786800081	