

# CastelineS France



## FRUITÉ NOIR

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

### ORIGIN

Domaine CastelaS revisits the age-old tradition of Provence to create Fruité Noir. 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

The 2015 vintage will delight enthusiasts of black fruity olive oils. It displays all the positive attributes of the AOP Vallée des Baux's aromatic palette: a subtly fermented note, black tapenade, confit olives, cocoa and vanilla, with truffle to finish. Wonderfully mild on the palate.

### SERVING SUGGESTIONS

Fruité Noir is best used cold in garlic-seasoned salads, for making mayonnaise, and for drizzling on confits, mushrooms, and mashed potato.

#### FEATURES:

<b>Type of olive oil</b>	• Fruité Noir, Virgin, A.O.P. Vallée des Baux de Provence
<b>Varietals</b>	• Salonenque, Aglandau, Grossane and Verdale
<b>Harvest</b>	• Oct 1 - Nov 16, 2014 • Nets and rakes
<b>Extraction process at CastelaS mill</b>	• Low impact hammer mill • Cold extraction after storage without oxygen • 2 phases separation, no water added • Filtration with diatomaea
<b>Analyses</b>	• % acidity < 1.5 Nov 2014
<b>Storage</b>	• Keep in a cool place out of direct sunlight
<b>Best before date</b>	• 24 months after harvest. December 2016

#### CONDITIONING:

<b>Bottle 250ml</b>	Case of 12	Ref. 2015-05BL	EAN 3700786800289
<b>Bottle 500ml</b>	Case of 6	Ref. 2015-01BL	EAN 3700786800098
<b>Metal can 250ml</b>	Case of 24	Ref. 2015-12BL	EAN 3700786800111
<b>Metal can 1L</b>	Case of 12	Ref. 2015-11BL	EAN 3700786800302
<b>Bag in Box 3L</b>	Case of 4	Ref. 2015-3BL	EAN 3700786800104