

## SEIGNEURS DES BAUX

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

### 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.



Specification may change.

### 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	• Fruité Vert, Extra-virgin, A.O.P. Vallée des Baux de Provence
Varietals	• Majority of Grossane, • Salonenque, Aglandau and Verdale
Harvest	• Oct 15 - Nov 16, 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 diatomae
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2016

#### CONDITIONING:

Bottle 375ml	Case of 6	Ref. 2015-13	EAN 3700786800173
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