



OLIVE OIL WITH THYME & ROSEMARY

ORIGIN

An olive oil obtained by simultaneously crushing olives with fresh thyme and rosemary. Olive Oil with Thyme and Rosemary has a seductive garrigue scent, making it the quintessential oil for meat! Branches of wild thyme and rosemary, freshly picked by hand in the garrigue scrubland, are added during oil extraction to impart a fragrance typical of sun-soaked Provence hillsides.

TASTING

This fruit juice has a very powerful nose of fresh and herby garrigue notes. In the mouth thyme comes first followed by rosemary scent.

SERVING SUGGESTIONS

Use on all meats, for marinades, at the end of cooking, or drizzled on sizzling-hot cuts. Also terrific with lamb or goat's cheese – try it!



Specification may change.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives with fresh thyme and rosemary.
Ingredients	• Olive oil (96,5%), thyme (3%), rosemary (0,5%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Fresh herbs are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2020

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2018-05THYM	EAN 3700786800258
Metal can 250ml	Case of 12	Réf. 2018-12THYM	EAN 3700786800166

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 15g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g