

GREEN FRUITY OLIVE OIL



LA
MARTINETTE
— · CHÂTEAU · —

Several varieties make up our 10-hectare olive grove : Aglandau, Bouteillan, Cayon, Picholine, Gros Ribier, Petit Ribier and Bécu de Lorgues, one of the oldest Provençal varieties and specific to our village. Our olive grove, cultivated in terraces and organic farming, benefits from an ideal sunshine. Our 1,700 trees allow us to produce high quality oils every year.

PRODUCTION :

To make this oil, the olives are harvested in November, when they are still early. We mix all our varieties with a majority of Aglandau and Cayon. Once the olives have been harvested by hand, they are transported and crushed in a partner mill to extract the oil. This structure is equipped with equipment allowing precise temperature control, guaranteeing cold extraction to avoid any oxidation.

SENSORY FEATURES :

Our olive oil is extra virgin, aromatic and well balanced. This fruity comes from the less mature state of the olives at the time of harvest. Subtle herbaceous aromas stand out, such as asparagus and fresh grass. The ardency at the end of the mouth lengthens the tasting.

FOOD PAIRING :

This intense oil is a wonderful accompaniment to cold starters such as a Niçoise salad, a watercress salad, rocket salad or mozzarella tomatoes. You can also associate it with fatty fish (sardines, herring, salmon) or white meats.

