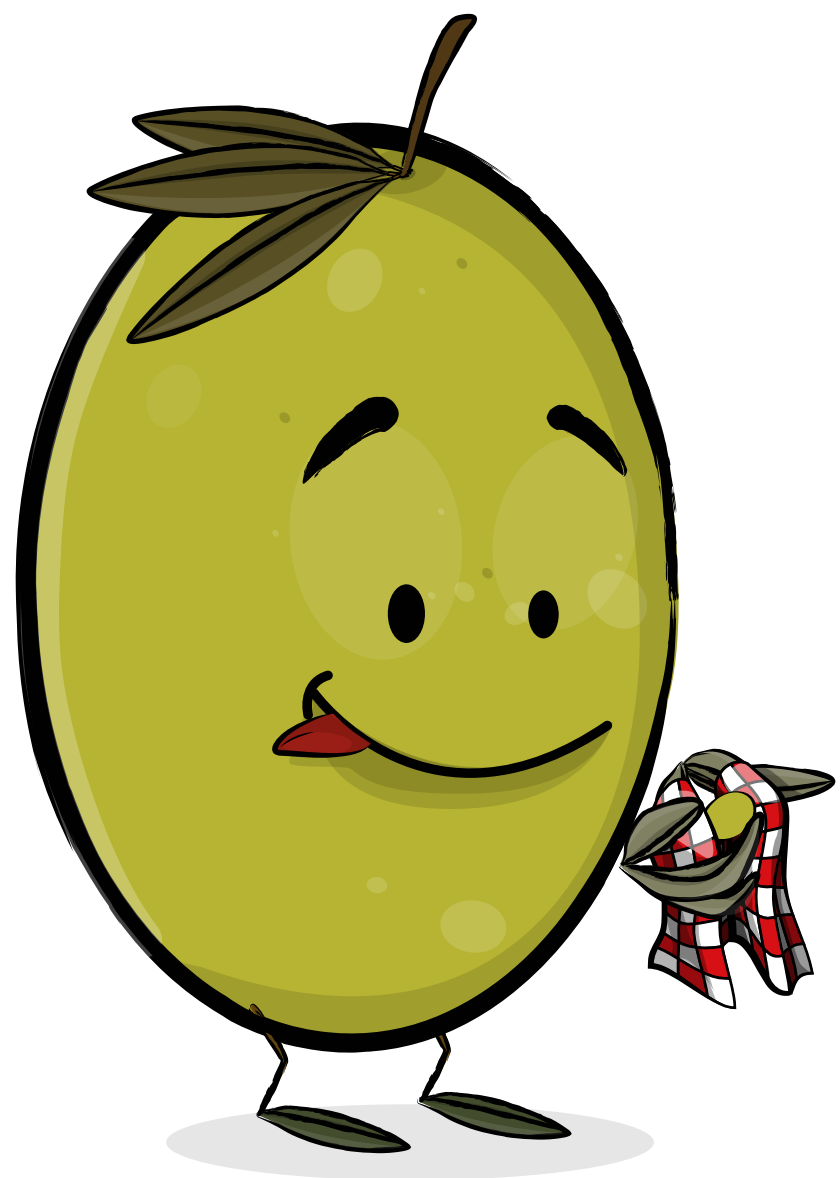


the flavour groupings of olive oil



Varied terroirs

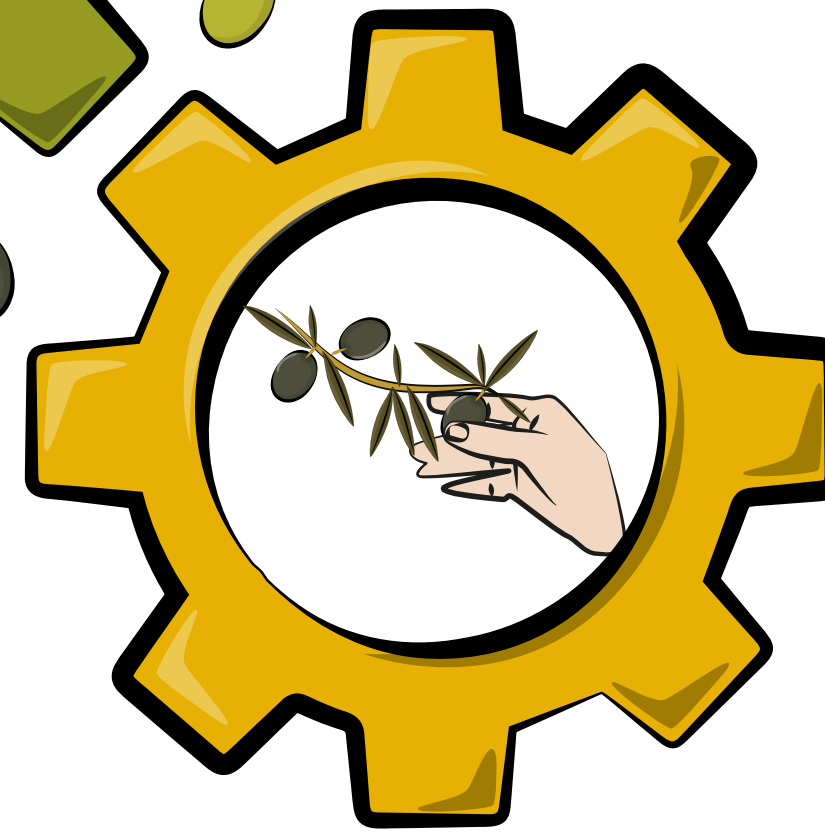
Terroirs, varieties and know-how
influence the flavour of olive oils



Different varieties



Specific know-how



Mild

Olives picked as
they are ripening,
pressed fresh

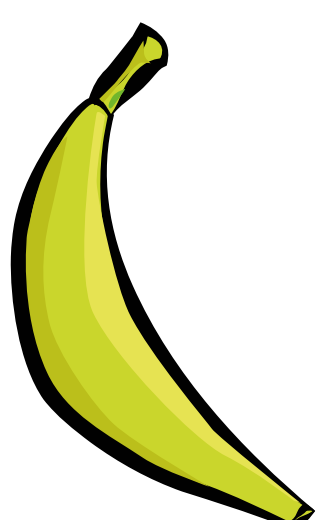
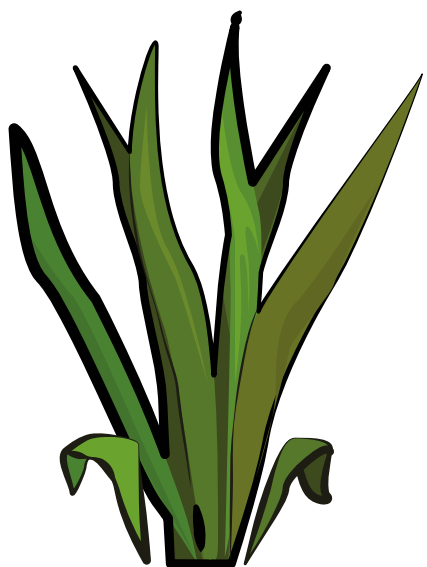
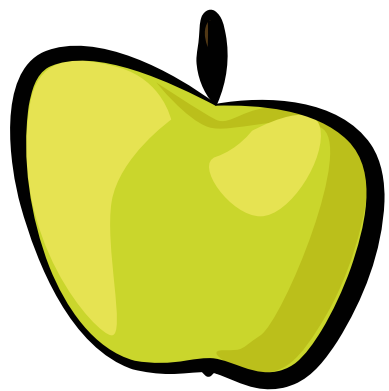
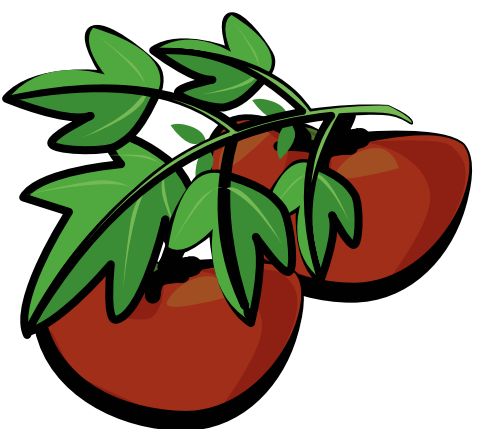
Plant-based

Olives picked
when ripe,
pressed fresh

Long in the mouth

Olives stored under
controlled conditions
for 2 to 8 days between
harvest and extraction

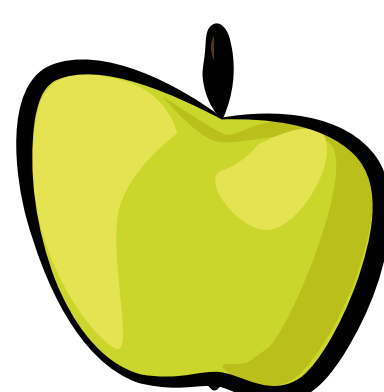
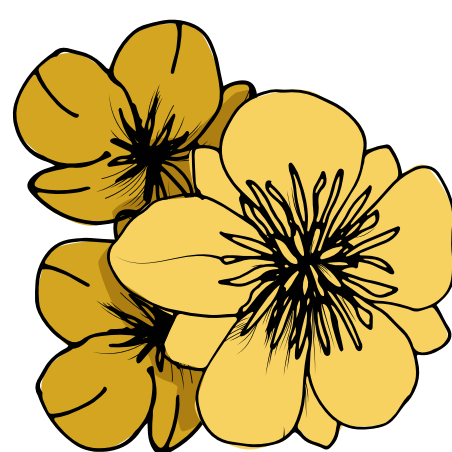
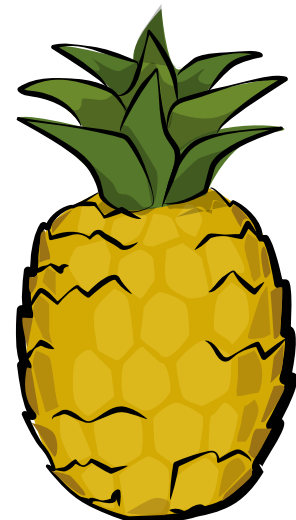
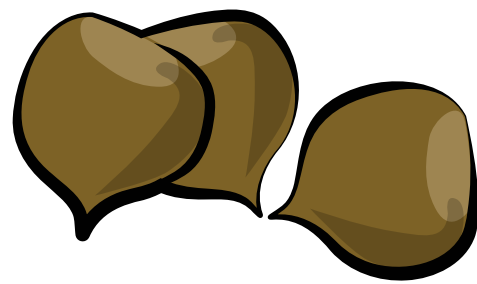
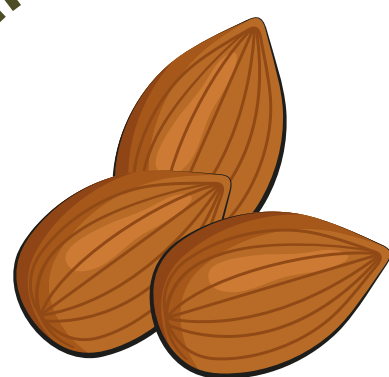
Main aromatic notes



Grouping
INTENSE
flavour

Oils with spicy
characteristics,
plant-based notes.

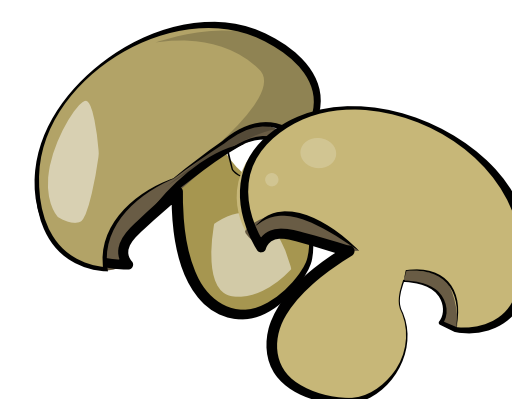
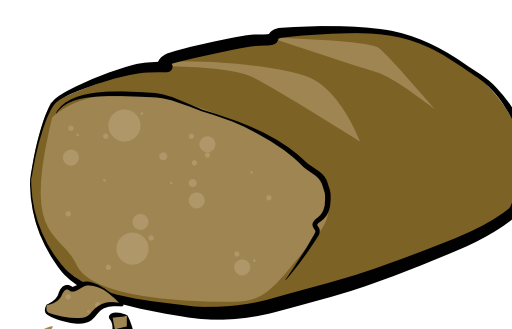
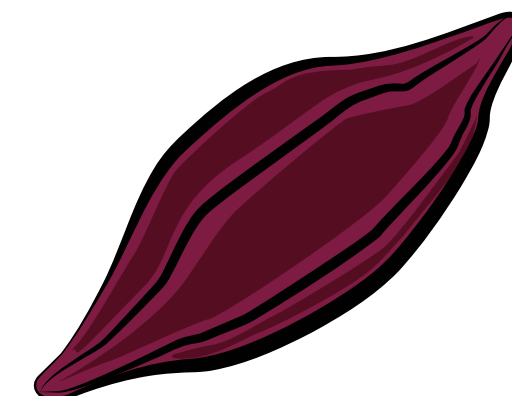
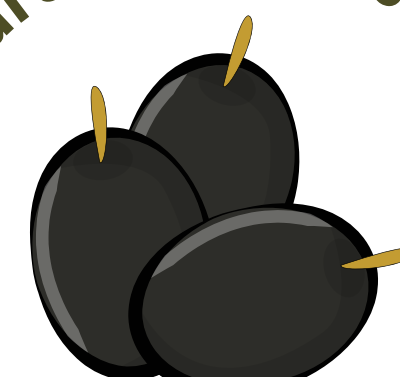
Main aromatic notes



Grouping
SUBTLE
flavour

Mild oils with
fruity or floral notes

Main aromatic notes



Grouping
Traditional
MATURÉ

Mild oils with woody,
black olive notes



CAMPAGNE FINANCEE
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L'UNION EUROPEENNE

