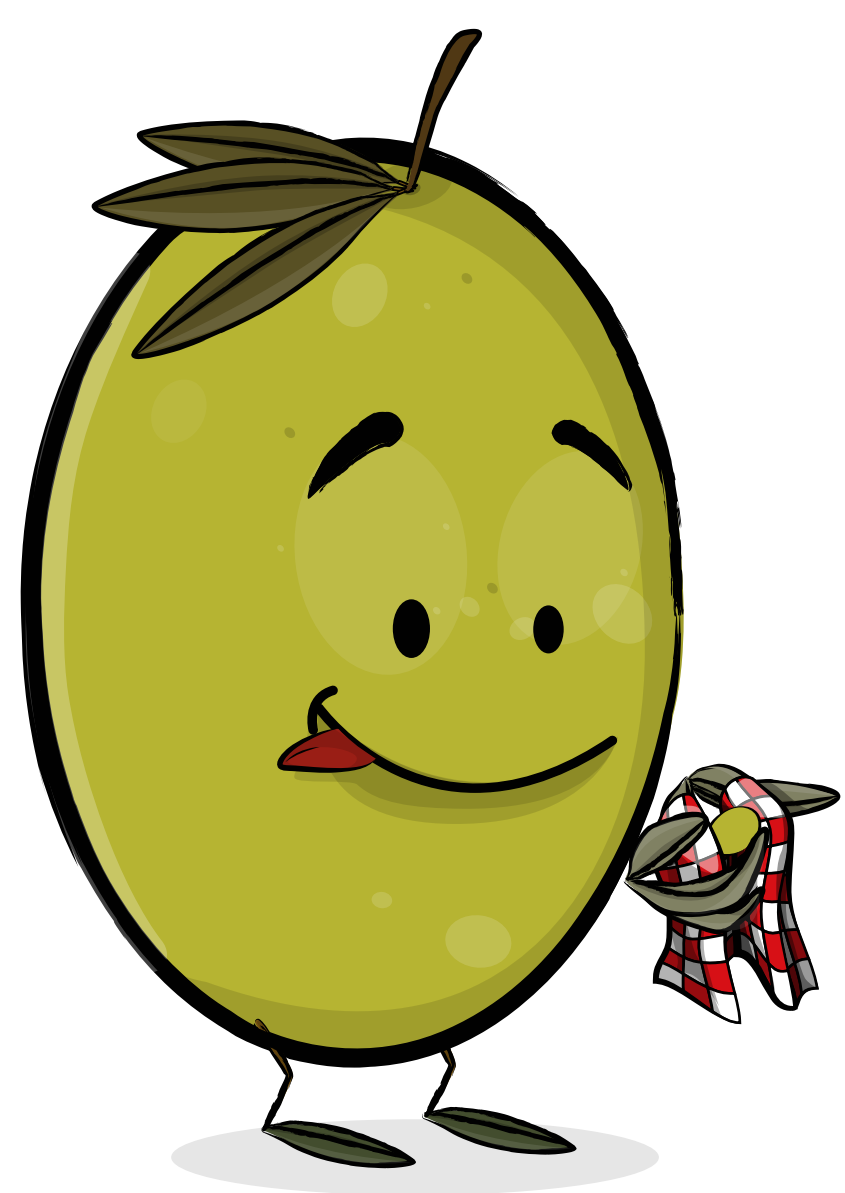


The flavour groupings of olive oil

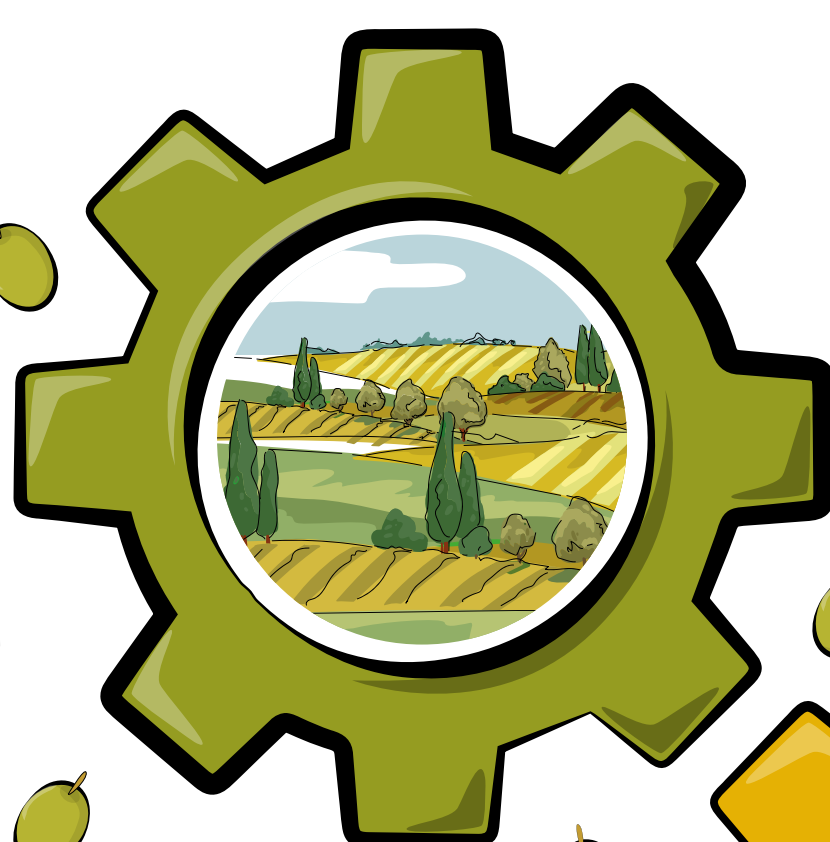


Varied terroirs

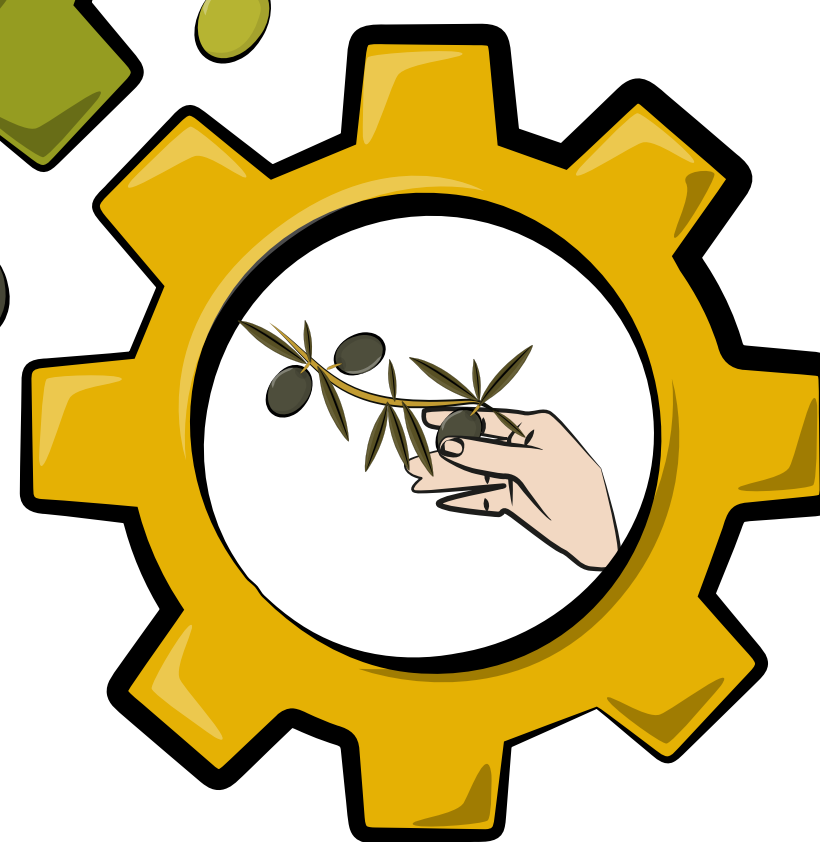
Terroirs, varieties and know-how influence the flavour of olive oils



Different varieties



Specific know-how



Plant-based

Olives picked as they are ripening, pressed fresh

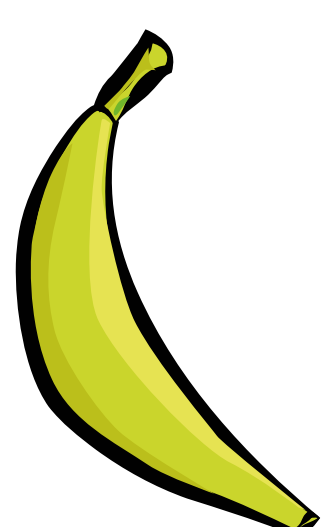
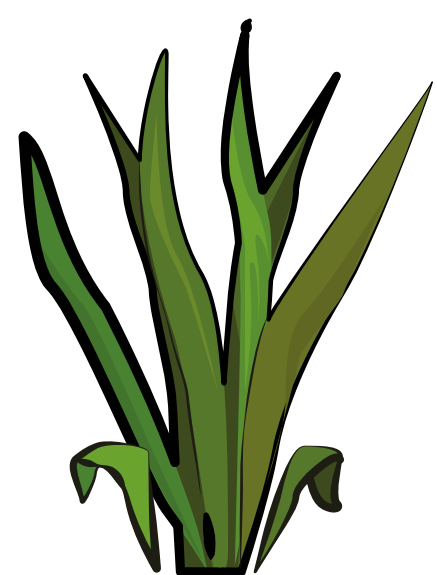
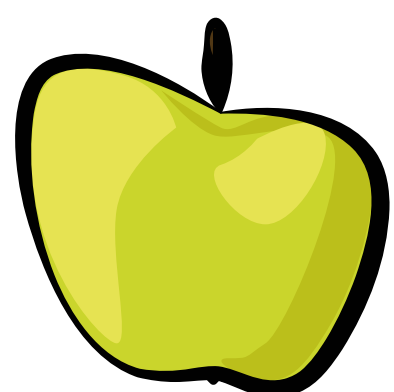
Mild

Olives picked when ripe, pressed fresh

Long in the mouth

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

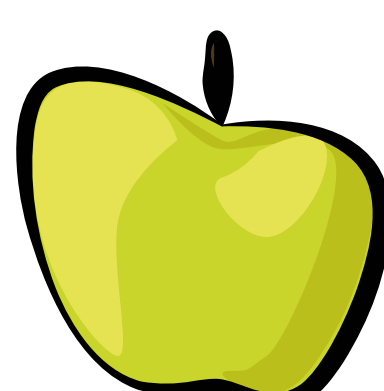
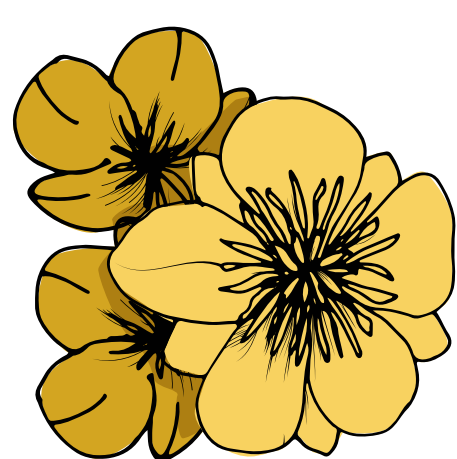
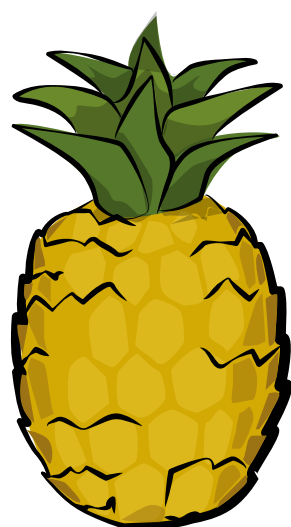
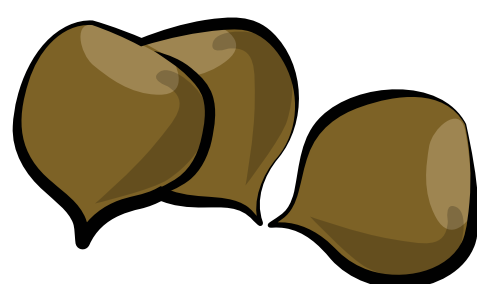
Main aromatic notes



Grouping INTENSE
flavour

Oils with spicy characteristics, plant-based notes.

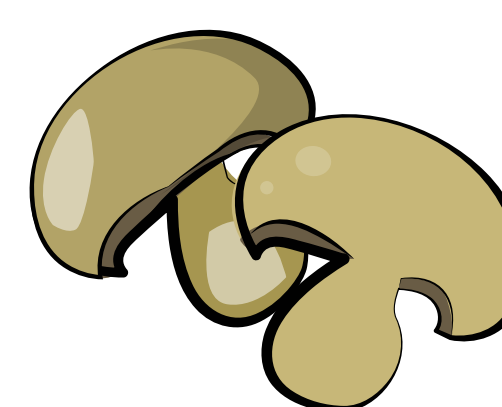
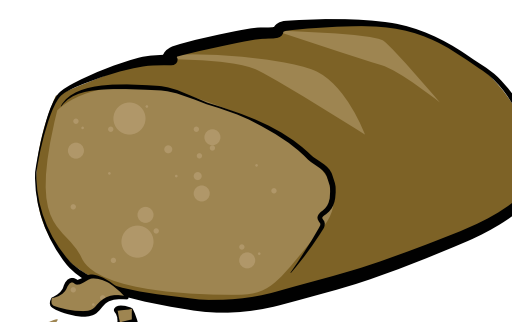
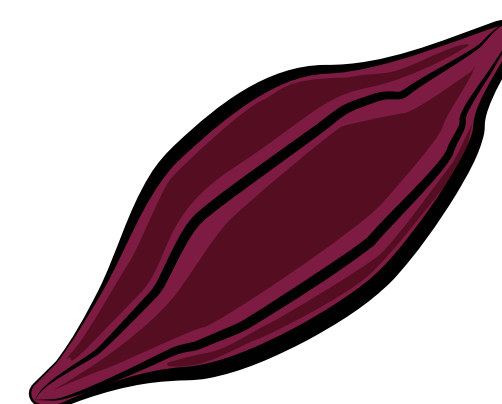
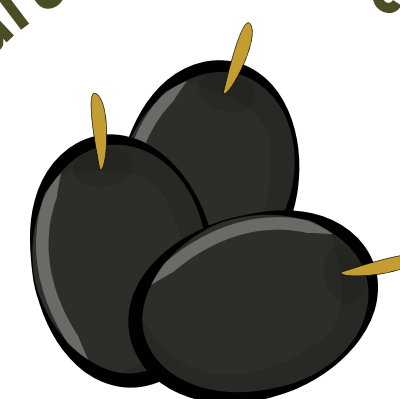
Main aromatic notes



Grouping SUBTLE
flavour

Mild oils with fruity or floral notes

Main aromatic notes



Grouping Traditional MATURE

Mild oils with woody, black olive notes



CAMPAGNE FINANCEE AVEC L'AIDE DE L'UNION EUROPEENNE

