

# CASTELINES NOIR D'OLIVE AOP



## CASTELAS

*Provence, France*

### CURRENT HARVEST TASTING NOTES 2019

An opulent and velvety vintage, the 2019 harvest oil is rich with persistent aromas of cocoa, plum and of course black olive tapenade. This year's "millésime" is as generous as you know it and as round as we love it!

### PROFILE

CastelaS revisits the age-old traditions of Provence to create the Noir d'Olive AOP olive oil. Produced from four fruity olive varieties (Salonenque, Aglandau, Grossane and Verdale) native to their own groves, they hand-pick the olives only when fully ripe. The olives are stored in containers without oxygen for three days to ignite the fermentation process. Serve it at room temperature in garlic-seasoned salads, use to make mayonnaise or drizzle on toasted baguettes, mushrooms or mashed potatoes. If you like black olive tapenade, you'll love this olive oil.

**Olive Varietals:** Salonenque, Aglandau, Grossane, Verdale

### TRADITION

The domaine CastelaS relies on its 40 hectares of olive trees and its own mill produce this olive oil from start to finish. CastelaS uses four varieties of olives typical to the region: Salonenque, Aglandau, Grossane and Verdale.

**2016 Gold Medal Concours General Agricole**

**2011 Gold Medal, Concours National des Huiles d'olive  
en Appellation d'Origine, Nyons**

**2010 Gold Medal, Concours Provence-Alpes-Côte d'Azur,  
Marseille**

|             |              |
|-------------|--------------|
| RETAIL SIZE | 500mL        |
| ITEM NO     | CA0115       |
| UPC         | 838356001309 |
| CASE        | 6 bottles    |

|             |              |
|-------------|--------------|
| RETAIL SIZE | 3L           |
| ITEM NO     | CA0200       |
| UPC         | 838356001323 |
| CASE        | 4 boxes      |

REVISED 12/26/2019

