

# CASTELINES AROMATIC OLIVE OILS

Moulin  
CastelaS  
France

**R**  
ROGERS  
COLLECTION®



## SENSORY PROFILE

These aromatic olive oils are obtained by simultaneously crushing olives (mainly of the Salonenque variety), freshly picked herbs and spices, and citrus fruits. They are blended at the beginning of the oil pressing process, rather than during a post-production infusion. The resulting oils exude alluring aromas and flavors, perfect for drizzling on salads, fruits and vegetables, marinades, fish and meats, and more!

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

**Case Size:** 12 x 250 mL

**Origin:** Provence, France

## 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. CastelaS uses a low impact hammer mill and cold extraction with separation done in two phases without adding water.

### BLACK GARLIC CA0905

Pressed with black garlic and green matured olives, this will give a spicy touch of savory garlic and candied olive to any dish.

### LIME LEAVES CA0610

An original idea from pastry chef Brandon Dehan, this olive oil gives a cheerful zest of fresh lime leaves to a fruit salad or white fish.

### GARLIC CA0900

Pressed with fresh Piolenc garlic. In Provence, garlic is used in all meals; it is essential. You will be surprised by its delicate aromas.

### BASIL AND MINT CA0700

Freshly picked basil, a delicate touch of mint, and the seductive flavors of late summer. A must on top of veg.

### THYME AND ROSEMARY CA0800

The quintessential oil for meat. Wild thyme and rosemary picked by hand in the scrubland are added during crushing, imparting the fragrance of sunny Provence.

### THYME AND LEMON CA0650

This oil conjures up the sea and the sunshine with the delicate freshness of thyme and the juicy edge of lemon.

REVISED 4/25/2024

### CITRON CA0600

Pressed with fresh Corsican citrons known for their exceptional fragrance. Full aromatic palette of mandarin, lemon, and grapefruit.

### CHILI PEPPER CA0505

Crushed with the Espelette chile. Add to shellfish and seafood or a warm bowl of pasta. Its warm color and spicy punch will delight.

### LEMONGRASS CA0550

Ready for harvest in November, lemongrass adds a tangy freshness. Sweet, floral, and lemony – great on more exotic dishes.