

DOMAINE LA
PROVENQUIÈRE

Olive Oil Extra-virgin



VARIETIES : Lucques, Picholine, Aglandau, Bouteillan, Amellau.

TERROIR : Clay and limestone soils.

EXTRACTION : Exclusively from first cold pressed olives.

TASTING NOTES : This gastronomic olive oil has a beautiful, clear and light gold colour. It's characterized by a floral nose with almond milk and pear notes. The texture is supple and rich and it fills up the palate with a remarkable persistence.

FOOD PAIRINGS : Mediterranean cuisine.

STORAGE : 18 months.



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