



CLASSIC

EXTRA-VIRGIN OLIVE OIL
PDO VALLÉE DES BAUX DE PROVENCE

ORIGIN

Classic is an extra-virgin olive oil and the result of blending the four typical olive varieties of the PDO Vallée des Baux de Provence.

Cold extraction at Castelas Mill within 6 hours of harvesting ensures to retain the vegetal fruity character of the olive oil and to preserve the subtle and complex features of Domaine CastelaS.



Specification may change.

TASTING

Classic AOP Vallée des Baux de Provence will delight enthusiasts of "green fruity type" olive oils with a complex, harmonious style.

Its terrifically fresh aromatics serve up crisp, balanced flavours. Raw artichoke, unripe banana, and apple dominate, blending harmoniously with secondary flavours of fresh almond and of hazelnut. The oil has a wonderfully intense fruity quality, yielding an elegant persistence on the palate.

SERVING SUGGESTIONS

Classic is a delicate, complex and harmonious olive oil that is best drizzled directly on food. It expresses itself equally well on hot cooked dishes such as steamed vegetables, fish and fresh pasta, and on green salads, raw vegetables and cheese.

FEATURES:

Type of olive oil	• Green Fruity, Extra-virgin, A.O.P. Vallée des Baux de Provence
Varietals	• Salonenque, Aglandau, Grossane and Verdale
Harvest	• Oct 2 - Dec 11, 2018 • Nets and rakes
Extraction process at CastelaS mill	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomaeas
Analyses	• % acidity < 0,28 % - Jan 2019
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2020

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05N	EAN 3700786800272
Bottle 500ml	Case of 6	Ref. 2019-01N	EAN 3700786000122
Bottle 750ml	Case of 6	Ref. 2019-02N	EAN 3700786800029
Metal can 250ml	Case of 24	Ref. 2019-12	EAN 3700786800067
Metal can 1L	Case of 12	Ref. 2019-11	EAN 3700786800043
Bag in Box 3L	Case of 4	Ref. 2019-3CAS	EAN 3700786800036

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



NOIR D'OLIVE

VIRGIN OLIVE OIL

PDO VALLEE DES BAUX DE PROVENCE

ORIGIN

Domaine CastelaS revisits the age-old tradition of Provence to create Noir d'Olive. Produced from 4 varieties of olive native to our own groves, they are picked when fully ripe and stored in an oxygen free environment.

Then, starts the delicate task of light fermentation to recreate the taste of preserved black olives from our ancestors' stone-wheel mills.

Achieving this distinctive taste without the associated drawbacks is a real art!



Specification may change.

TASTING

A delightfully generous and mellow oil in the "fermented olive style", Noir d'Olive AOP Vallée des Baux de Provence has a distinct local character and very pleasant aromatic harmony. It offers flavours of prune, jam and sourdough bread, with black olive dominant.

An indulgent and gorgeously rounded olive oil.

SERVING SUGGESTIONS

Noir d'Olive is best used cold in garlic-seasoned salads, for making mayonnaise, and for drizzling on confits, mushrooms, and mashed potato.

FEATURES:

Type of olive oil	• Fermented Olives, Virgin, A.O.P. Vallée des Baux de Provence
Varietals	• Salonenque, Aglandau, Grossane and Verdale
Harvest	• Oct 9 - Nov 14, 2018 • Nets and rakes
Extraction process at CastelaS mill	• Low impact hammer mill • Cold extraction after storage without oxygen • 2 phases separation, no water added • Filtration with diatomae
Analyses	• % acidity < 0,8 – Jan 2019
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2020

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05BL	EAN 3700786800289
Bottle 500ml	Case of 6	Ref. 2019-01BL	EAN 3700786800098
Bottle 750ml	Case of 6	Réf. 2019-02BL	EAN 3700786800562
Metal can 250ml	Case of 24	Ref. 2019-12BL	EAN 3700786800111
Metal can 1L	Case of 12	Ref. 2019-11BL	EAN 3700786800302
Bag in Box 3L	Case of 4	Ref. 2019-3BL	EAN 3700786800104

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



BIO CLASSIC

EXTRA VIRGIN OLIVE OIL 100 % ORGANIC
PDO VALLÉE DES BAUX DE PROVENCE

ORIGIN

Bio is obtained from olives organically farmed on the sun-baked slopes of Les Alpilles. This outstanding olive oil flows from years of reflection and selection in search of the finest taste and character, while respecting the distinctive identity of our olive trees in the Vallée des Baux de Provence appellation.

TASTING

Bio Classic AOP Vallée des Baux de Provence is an olive oil with up-front flavours that will please fans of an intense "green fruity type". Its complex and harmonious character, with dominant notes of rocket and raw artichoke, reveals a distinct pepperiness and a slightly bitter edge. Secondary flavours of apple and unripe banana intertwine, leading to a subtly persistent finish of hazelnut and fresh almond notes.

SERVING SUGGESTIONS

An ingredient in its own right, Bio classic perfectly suits any recipe that calls for an olive oil with a green fruity character.



Specification may change.

FEATURES:

Type of olive oil	<ul style="list-style-type: none"> Green Fruity, Extra-virgin, organic farming methods, certified by Bureau Veritas Certification France. A.O.P. Vallée des Baux de Provence.
Orchard	<ul style="list-style-type: none"> Planted on the north-facing slope of Les Alpilles, grove designated as Romanin in St Remy de Provence.
Varietals	<ul style="list-style-type: none"> Aglandau : 71 % Salonenque : 23 % Mix AOP : 6 %
Harvest	<ul style="list-style-type: none"> Sept 27 - Nov 3, 2018 - Nets and rakes.
Extraction process at CastelaS mill certified organic by Qualité France SAS	<ul style="list-style-type: none"> Low impact hammer mill Cold extraction within 6 hours of harvest 2 phases separation, no water added Filtration with diatomaes
Analyses	<ul style="list-style-type: none"> % acidity < 0,3 % - Jan 2019
Storage	<ul style="list-style-type: none"> Keep in a cool place out of direct sunlight
Best before date	<ul style="list-style-type: none"> 24 months after harvest. December 2020

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05BIO	EAN 3700786800265
Bottle 500ml	Case of 6	Ref. 2019-01PREM	EAN 3700786800074
Bag in Box 3L	Case of 4	Ref. 2019-3PREM	EAN 3700786800081

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g

BIO NOIR D'OLIVE

VIRGIN OLIVE OIL 100 % ORGANIC
PDO VALLÉE DES BAUX DE PROVENCE

ORIGIN

Domaine CastelaS revisits the age-old tradition of Provence to create Noir d'Olive. Produced from 4 varieties of olive native to our own groves, they are picked when fully ripe and stored in an oxygen free environment.

Then, starts the delicate task of light fermentation to recreate the taste of preserved black olives from our ancestors' stone-wheel mills.

Achieving this distinctive taste without the associated drawbacks is a real art!

TASTING

Bio Noir d'Olive AOP Vallée des Baux de Provence is undeniably a delicious "fermented olive style" olive oil with a dominant core of black olive, leading harmoniously into cocoa and dried-fruit notes. A peppery touch on the finish imparts attractive freshness. The flavours are intense and long on the finish.

SERVING SUGGESTIONS

Bio Noir d'Olive is best used cold in garlic-seasoned salads. Great to prepare carpaccios and grill meat or vegetables on the plancha. Wonderfull with ratatouille.



Specification may change.

FEATURES:

Type of olive oil	<ul style="list-style-type: none"> Fermented Olives Virgin, organic farming methods, certified by Bureau Veritas Certification France. A.O.P. Vallée des Baux de Provence.
Orchard	<ul style="list-style-type: none"> Planted on the north-facing slope of Les Alpilles, grove designated as Romanin in St Remy de Provence.
Varietals	<ul style="list-style-type: none"> Mix AOP : 85 % Salonenque : 11 % Grossane : 4 %
Harvest	<ul style="list-style-type: none"> Oct 12 - Oct 19, 2018 - Nets and rakes.
Extraction process at CastelaS mill certified organic by Qualité France SAS	<ul style="list-style-type: none"> Low impact hammer mill Cold extraction within 6 hours of harvest 2 phases separation, no water added Filtration with diatomaes
Analyses	<ul style="list-style-type: none"> % acidity < 0,4 % - Jan 2019
Storage	<ul style="list-style-type: none"> Keep in a cool place out of direct sunlight
Best before date	<ul style="list-style-type: none"> 24 months after harvest. December 2020

CONDITIONING:

Bottle 250ml	Case of 12	Réf. 2019-05BLBIO	EAN 3700786807141
Bottle 500ml	Case of 6	Réf. 2019-01BLBIO	EAN 3700786807134
Bag in Box 3L	Case of 4	Réf. 2019-3BLBIO	EAN 3700786807127

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g

CLASSIC AOC PROVENCE

HUILE D'OLIVE VIERGE EXTRA
AOC PROVENCE



Photos non contractuelles

PROVENANCE

Olive trees of the Aglandau and Salonenque varieties, planted in 2008 in the very dry and stony soil of the Plateau de la Crau, typical of the AOC Provence terroir.

TASTING

Classic AOC Provence is an interesting olive oil owing to its aromatic complexity. Its notes, ranging from raw artichoke to green pepper to tomato, serve up an agreeably rounded sensation on the palate. This is an impressively harmonious oil, concluding on a mellow almond note.

SUGGESTION

CLASSIC AOC Provence is a pure-pleasure olive oil that makes a great year-round seasoning, blended or alone, for salads, vegetables and fish.

CARACTÉRISTIQUES :

Type of olive oil	• Green Fruity, Vierge Extra, A.O.C Provence
Varietals	• Aglandau, Salonenque
Harvest	• Octobre - Novembre 2018 • Nets and rakes.
Extraction process at CastelaS mill certified organic by Qualité France SAS	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomae
Analyses	• % acidity < 0,28 % - Jan 2019
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2020

CONDITIONNEMENTS :

Bottle 250ml	Case of 12	Réf. 2019-05AOCPRV	EAN 3700786807059
Bottle 500ml	Case of 6	Réf. 2019-01AOCPRV	EAN 3700786807035
Metal can 250ml	Case of 24	Réf. 2019-12AOCPRV	EAN 3700786808018
Metal can 1L	Case of 12	Réf. 2019-11AOCPRV	EAN 3700786807073
Bag in Box 3L	Case of 4	Réf. 2019-3AOCPRV	EAN 3700786807097

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kJ / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



NOIR D'OLIVE AOC PROVENCE

HUILE D'OLIVE VIERGE AOC PROVENCE



Photos non contractuelles

PROVENANCE

Olive trees of the Aglandau and Grossane varieties, planted in 2008 in the very dry and stony soil of the Plateau de la Crau, typical of the AOC Provence terroir.

TASTING

Particularly popular for its singular flavours and engaging aromatic complexity. Raw artichoke and black olive dominate Noir d'Olive AOC Provence, confirming its "fermented olive style" classification. Vanilla and floral secondary flavours elegantly temper its peppery edge. This olive oil's balance and finesse suggest well-controlled ripening of the olives.

SUGGESTION

NOIR D'OLIVE AOC Provence is an olive oil that goes perfectly with salads and tomatoes, and on mashed potato and slow-cooked confits. It brings the best out of ratatouille, mushrooms, risottos, and truffle recipes. Use it however you fancy.

CARACTÉRISTIQUES :

Type of olive oil	• Fermented Olives, Vierge, A.O.C Provence
Varietals	• Aglandau, Salonenque
Harvest	• Octobre - Novembre 2018 • Nets and rakes.
Extraction process at CastelaS mill certified organic by Qualité France SAS	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomaes
Analyses	• % acidity < 0,8 % - Jan 2019
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2020

CONDITIONNEMENTS :

Bottle 250 ml	Case of 12	Réf. 2019-05BLAOCPRV	EAN 3700786807066
Bottle 500 ml	Case of 6	Réf. 2019-01BLAOCPRV	EAN 3700786807042
Metal Can 250 ml	Case of 24	Réf. 2019-12BLAOCPRV	EAN 3700786808025
Metal Can 1L	Case of 12	Réf. 2019-11BLAOCPRV	EAN 3700786807080
Bag in Box 3L	Case of 4	Réf. 2019-3BLAOCPRV	EAN 3700786807103

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



MAS DE L'OLIVIER

HUILE D'OLIVE DE FRANCE EXTRA-VIRGIN OLIVE OIL



ORIGIN

This is the production of our young trees planted in 2008 in the arid soil of la Crau. This oil has a youthful character and is a blend of 4 cultivars; Leccio, Petit Ribier, Frantoio and Pendolino.

TASTING

An olive oil of the "ripe fruity type", Mas de l'Olivier will hit the spot with its rounded and harmonious flavours. The dominant almond notes reflect an attractively intense fruitiness and the terrific freshness of the olives. Its core vegetal taste is laced with hints of apple and fresh hazelnut.

SERVING SUGGESTIONS

Its vegetal character is at its best when used with green salads and will stand heat to cook at la plancha, with a wok or a cocotte. It is the olive oil for cooking.

Specification may change.

FEATURES:

Type of olive oil	• Ripe Fruity, Extra virgin, Huile d'Olive de France
Varietals	• Leccio, Petit Ribier, Frantoio et Pendolino
Harvest	• Oct 26 - Nov 1, 2018
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomae
Analyses	• % acidity < 0,3 - Jan 2019
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2020

CONDITIONING:

Bottle 250ml	Case of 12	Réf. 2019-05 MAS	EAN 3700786800517
Bottle 500ml	Case of 6	Réf. 2019-MAS	EAN 3700786800241
Bag in Box 3L	Case of 4	Réf. 2019-3MAS	EAN 3700786800197

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g

L'AGLANDAU

HUILE D'OLIVE DE FRANCE EXTRA-VIRGIN OLIVE OIL



ORIGIN

The Aglandau olive variety is the common factor in Provençal olive oils. Here it unveils its vibrant personality.

TASTING

Made entirely from olives of the Aglandau variety, this oil has an intensely green fruity style and is classified as a "green fruity type". Diverse vegetal flavours dominate: raw artichoke, freshly-cut grass, rocket, green peppercorns, and unripe banana. With its faintly bitter edge and fairly peppery kick, L'Aglandau is definitely not short on character.

SERVING SUGGESTIONS

This olive oil is ideal with a roquette salad, on a fresh goat cheese or on a tomato toast. No need to add pepper!

Specification may change.

FEATURES:

Type of olive oil	• Green Fruity, Extra virgin, Huile d'Olive de France
Varietals	• Aglandau 100 %
Harvest	• Nov 15, 2018 • Nets and rakes
Extraction process at CastelaS mill	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomae
Analyses	• % acidity < 0,3 - Jan 2019
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2020

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05AGL	EAN 3700786800500
Bottle 500ml	Case of 6	Ref. 2019-AGL	EAN 3700786800203
Bag in Box 3L	Case of 4	Ref. 2019-3AG	EAN 3700786800180

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



SEIGNEURS DES BAUX

HUILE D'OLIVE DE LA VALLÉE DES BAUX DE PROVENCE AOP
EXTRA-VIRGIN OLIVE OIL



Photo non contractuelle

ORIGIN

Three olive-oil producers and friends, Alain Bicheron, Rémi Coste and Jean-Benoît Hugues, pool their skills, savoir-faire and love of their craft – and, on occasion, resolve differences of opinion – to produce Les Seigneurs des Baux Olive Oil.

This extra-virgin, Vallée des Baux de Provence AOP olive oil expresses the full aromatic complexity of its main ingredient: Grossane olives. The fruit of this legendary variety, strongly established in the terroir of Les Baux, is picked at several stages of ripeness.

TASTING

Seigneur des Baux can be recognised by its great finesse, perfume of fresh-cut tomatoes, agreeably delicate style, and citrus notes.

SERVING SUGGESTIONS

Simply exquisite on a tomato with mozzarella. It reveals all of its subtlety in a citrus fruit salad or on a grapefruit sorbet.

FEATURES:

Type of olive oil	• Green Fruity, Extra-virgin, A.O.P. Vallée des Baux de Provence
Varietals	• Majority of Grossane, • Salonenque, Aglandau and Verdale
Harvest	• Oct 26 - Oct 27, 2018 • Nets and rakes
Extraction process at CastelaS mill	• Low impact hammer mill • Cold extraction within 6 hours of harvest • 2 phases separation, no water added • Filtration with diatomae
Analyse	• Taux d'acidité < 0,3 % - Janvier 2019
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 24 months after harvest. December 2020

CONDITIONING:

Bottle 375ml	Case of 6	Ref. 2019-13	EAN 3700786807011
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AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



OLIVE OIL & CÉDRAT (CITRON)

ORIGIN

An olive oil obtained by simultaneously crushing olives and fresh citrons. We have selected the citron, a citrus fruit ripened in the Corsican sun, for its exceptional fragrance, because it ripens in November, and for its ability to transfer all its tangy lemony aromas to the olive oil.



specification may change.

TASTING

This genuine fruit juice has a nose of citrusy notes. Possessing great finesse, Olive Oil & Citron pleasantly exhibits the full aromatic palette of citrus fruits: mandarin, lemon and grapefruit.

SERVING SUGGESTIONS

Olive Oil & Citron is a wonderful match for white meats such as veal and chicken and fish of course. We also recommend it with scallop carpaccio or pumpkin soup.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives and fresh citrons.
Ingredients	• Olive oil (90%), fresh citron (10%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Fresh citrons are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2021

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05CED	EAN 3700786800227
Metal can 250ml	Case of 12	Ref. 2019-12CED	EAN 3700786800142

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 18g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



OLIVE OIL & GINGER

ORIGIN

An olive oil obtained by simultaneously crushing olives and fresh ginger. Olive Oil & Ginger is a project dear our hearts here at CastelaS.

Put simply, it's sheer bliss!

We use fresh ginger rhizomes and ripe-picked olives to offer you an olive oil with naturally exceptional aromas.

TASTING

This oil has all the spicy intensity of ginger fused with great finesse. Its exotic, floral character will beguile your taste buds.

SERVING SUGGESTIONS

Olive Oil & Ginger goes best with marinated fish, shellfish and thick vegetable soups.
It is excellent on lentil salad!



Specification may change.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives and fresh ginger.
Ingredients	• Olive oil (90%), fresh ginger (10%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Fresh ginger rhizomes are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2021

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05GIN	EAN 3700786800234
Metal can 250ml	Case of 12	Réf. 2019-12GIN	EAN 3700786800159

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 15g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



OLIVE OIL BASIL & MINT

ORIGIN

An olive oil obtained by simultaneously crushing olives with fresh basil and mint. Castelas olive oil with basil and a touch of mint is produced at our mill by crushing olives with the leaves of the fresh-picked herbs at harvest time in November. The resulting oil exudes the seductive flavors of summer.



Specification may change.

TASTING

The nose will reveal the strong aromas of the basil. When in the mouth, first comes the basil followed very delicately by the freshness of the mint.

SERVING SUGGESTIONS

This is a must for spring vegetables. Best used on tomatoes, carpaccio, fresh pasta, finely-sliced zucchini, raw vegetable salads, fish, and strawberries of course. Let your taste for pleasure guide you...

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives with fresh basil and mint
Ingredients	• Olive oil (97,25%), fresh basil (2,5%), fresh mint (0,25%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Fresh leaves of basil and mint are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2021

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05BAS	EAN 3700786800210
Metal can 250ml	Case of 12	Réf. 2019-12BAS	EAN 3700786800135

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 15g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



OLIVE OIL WITH THYME & ROSEMARY

ORIGIN

An olive oil obtained by simultaneously crushing olives with fresh thyme and rosemary. Olive Oil with Thyme and Rosemary has a seductive garrigue scent, making it the quintessential oil for meat! Branches of wild thyme and rosemary, freshly picked by hand in the garrigue scrubland, are added during oil extraction to impart a fragrance typical of sun-soaked Provence hillsides.

TASTING

This fruit juice has a very powerful nose of fresh and herby garrigue notes. In the mouth thyme comes first followed by rosemary scent.

SERVING SUGGESTIONS

Use on all meats, for marinades, at the end of cooking, or drizzled on sizzling-hot cuts. Also terrific with lamb or goat's cheese – try it!



Specification may change.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives with fresh thyme and rosemary.
Ingredients	• Olive oil (96,5%), thyme (3%), rosemary (0,5%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Fresh herbs are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2021

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05THYM	EAN 3700786800258
Metal can 250ml	Case of 12	Réf. 2019-12THYM	EAN 3700786800166

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 15g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g



OLIVE OIL & GARLIC



Specification may change.

ORIGIN

An olive oil obtained by simultaneously crushing olives and fresh Piolenc garlic. In Provence, garlic is part of every meal, it's an essential ingredient. So we have bottled it for you.

TASTING

You will be surprised by the crispness and delicacy of the aromas. It conveys the precise flavours of fresh garlic.

SERVING SUGGESTIONS

For garlic-lovers, this garlic-flavoured olive oil can be used at all meals: on green salads, roast meats, and baked vegetables.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil made by simultaneously crushing olives and fresh Piolenc garlic
Ingredients	• Olive oil (97%), garlic (3%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Garlic is grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2021

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05AIL	EAN 3700786800531
Metal can 250ml	Case of 12	Réf. 2019-12AIL	EAN 3700786800548

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 14g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : <0,01g



OLIVE OIL & ESPELETTE CHILI PEPPER



Specification may change.

ORIGIN

An olive oil made by simultaneously crushing olives and Espelette chili pepper. This oil flows from a wonderful encounter between two producers: L'Atelier du Piment and CastelaS. This pairing of two product appellations has yielded a fabulous condiment. Discover it without delay!

TASTING

It is quite simply deliciously spicy, and the strength of the Espelette chili is a real treat.

SERVING SUGGESTIONS

We've tested it just for you: a few drops will enliven shellfish, cooked dishes or even a simple bowl of fresh pasta. And its warm chili colour will brighten up your plates.

FEATURES:

Origin	• Product of France
Type of olive oil	• An olive oil obtained by simultaneously crushing olives and Espelette chili pepper from L'atelier du Piment
Ingredients	• Olive oil (95%), Espelette chili pepper(5%)
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Espelette chili peppers are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2021

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2019-05PIM	EAN 3700786800524
Metal can 250ml	Case of 12	Réf. 2019-12PIM	EAN 3700786800555

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 14g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,01g



OLIVE OIL THYME & LEMON

ORIGINE

Our Thyme & Lemon Olive Oil is a proper juice obtained by crushing fresh olives, thyme and lemon together. It is inspired by Mediterranean cuisine, combining its main ingredients. It's the oil that was missing from our collection!

DÉGUSTATION

This intense, surprising Thyme & Lemon Olive Oil will tantalise your tastebuds and surprise you with its length on the palate.

The flavour of the thyme will, all by itself, conjure the sunshine, the sea - and Provence!

The subtle, discreet lemon will add a fresh edge to complete this aromatic blend, which tastes like the holidays.

SUGGESTION

No longer will you feel squeezed if the larder is bare of lemons and thyme!

Great for marinades, grilled white meat and fish, savoury loaves and crumbles.

This olive oil is the perfect aid for all your summer dishes - or to make a delicious anchovy dip.



CARACTÉRISTIQUES :

Origin	• Product of France
Type of Olive Oil	• An olive oil made by simultaneously crushing olives with fresh thyme and lemon.
Ingredients	• Olive oil, thyme lemon
Extraction process at CastelaS mill	<ul style="list-style-type: none"> • Thym and lemon are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2021

CONDITIONNEMENTS :

Bottle 250ml	Case of 12	Réf. 2019-05THCIT	EAN 3700786808049
Metal can 250ml	Case of 12	Réf. 2019-12THCIT	EAN 3700786808001

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kJ / 900 kcal - Fat : 100g of with saturates : 19g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : <0,01g



NOIR D'OLIVE & TRUFFLE

VIRGIN ORGANIC OLIVE OIL – MATURED OLIVES NATURAL BLACK TRUFFLE FLAVOURING

After years of reflection, and by popular request, CastelaS has finally created its own olive oil with natural truffle flavouring.

To produce the most harmonious match, nothing has been left to chance.

This organic olive oil, made from matured olives with black olive notes, has been specially selected to highlight the natural black truffle flavouring.

Our first vintage!

TASTING

Your senses will succumb to the charm of proper old-fashioned Noir d'Olive flavours – confit olives, cocoa, undergrowth – in a perfect pairing with the distinctive flavour of black truffle.

Prepare for a surprising discovery.

SUGGESTION

Noir d'Olive & Truffle Oil is a wonderful partner for a lamb's lettuce salad, shellfish, beef carpaccio or – if you're pushing the boat out – lobster! It will add a magic touch to hot dishes such as chickpeas, mashed potato, fresh pasta, mushroom risotto, or even a poached egg!

**Give free rein
to your culinary imagination!**



Specification may change.

FEATURES

Origin	• Product of France
Type of Olive Oil	• Organic virgin olive oil & truffle natural aroma
Ingredients	• Organic virgin olive oil* (99,6%), natural aroma of black truffle (0,4%) - *ingredients from organic farming
Extraction process at CastelaS mill	• Maceration of black truffle natural aroma with organic virgin olive oil « matured olives » extrated at CastelaS Mill
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after maceration, June 2021

CONDITIONING

Bottle 250 ml	Carton de 12	Ref : 2019-05 TRUFFE	EAN : 3700786807158
Can 250 ml	Carton de 12	Ref : 2019-12 TRUFFE	EAN : 3700786807165

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kj / 900 kcal - Fat : 100g of with saturates : 17g -
Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,02g

CastelineS

France

TASTING SET

BOX OF 9X2 CL OLIVE OIL BOTTLES



Specification may change.

BOUTEILLES 2 CL :		
1	Bottle 2cl AIL	Réf. 2019-20AIL
2	Bottle 2cl BASILIC	Réf. 2019-20BAS
3	Bottle 2cl CLASSIC AOP VALLÉE DES BAUX	Réf. 2019-20N
4	Bottle 2cl CLASSIC AOC PROVENCE	Réf. 2019-20AOCPRV
5	Bottle 2cl AGLANDAU	Réf. 2019-20AGL
6	Bottle 2cl NOIR D'OLIVE AOP VALLÉE DES BAUX BIO	Réf. 2019-20BLBIO
7	Bottle 2cl TRUFFLE	Réf. 2019-20TRUFFE
8	Bottle 2cl CLASSIC AOP VALLÉE DES BAUX BIO	Réf. 2019-20BIO
9	Bottle 2cl CÉDRAT	Réf. 2019-20CED
10	Bottle 2cl MAS DE L'OLIVIER	Réf. 2019-20MAS
11	Bottle 2cl THYME LEMON	Réf. 2019-20THCIT
12	Bottle 2cl THYME ROSEMARY	Réf. 2019-20THYM
13	Bottle 2cl NOIR D'OLIVE AOC PROVENCE	Réf. 2019-20AOCPRVBL
14	Bottle 2cl NOIR D'OLIVE AOP VALLÉE DE BAUX	Réf. 2019-20BL
15	Bottle 2cl ESPELETTE CHILI PEPPER	Réf. 2019-20PIM
16	Bottle 2cl GINGER	Réf. 2019-20GIN

COFFRETS :			
Coffret 9 x 2cl	Box Of 10	Réf. 5000COF9	EAN 3700786808032

CastelineS

France

MIGNONNETTES BOX

BOX OF 6 OR 3 X5 CL OLIVE OIL BOTTLES



Specification may change.

BOTTLES 2 CL :

1	Bottle 5cl AIL	Réf. 2019-05AIL
2	Bottle 5cl BASILIC	Réf. 2019-05BAS
3	Bottle 5cl CLASSIC AOP VALLÉE DES BAUX	Réf. 2019-05N
4	Bottle 5cl CLASSIC AOC PROVENCE	Réf. 2019-05AOCPRV
5	Bottle 5cl AGLANDAU	Réf. 2019-05AGL
6	Bottle 5cl NOIR D'OLIVE AOP VALLÉE DES BAUX BIO	Réf. 2019-05BLBIO
7	Bottle 5cl TRUFFLE	Réf. 2019-05TRUFFE
8	Bottle 5cl CLASSIC AOP VALLÉE DES BAUX BIO	Réf. 2019-05BIO
9	Bottle 5cl CÉDRAT	Réf. 2019-05CED
10	Bottle 5cl MAS DE L'OLIVIER	Réf. 2019-05MAS
11	Bottle 5cl THYME LEMON	Réf. 2019-05THCIT
12	Bottle 5cl THYME ROSEMARY	Réf. 2019-05THYM
13	Bottle 5cl NOIR D'OLIVE AOC PROVENCE	Réf. 2019-05AOCPRVBL
14	Bottle 5cl NOIR D'OLIVE AOP VALLÉE DE BAUX	Réf. 2019-05BL
15	Bottle 5cl ESPELETTE CHILI PEPPER	Réf. 2019-05PIM
16	Bottle 5cl GINGER	Réf. 2019-05GIN

PACK :

PACK 6 x 5cl	Box of 10	2019-COF6	EAN soon
PACK x 5cl	Box of 10	2019-COF6	EAN soon

LES TARTINABLES



1

GREEN TAPENADE

Description: Recipe made with split green olives of the Salonenque and/or Béruguettes varieties, plus capers, anchovies and fennel, in keeping with the Provençal tradition of green tapenade. Mild flavour of green olives.

Suggestions: Used mainly at aperitif time, spread on fresh or toasted bread. Goes well with sardines.

Characteristics: No preservatives or colourings. Thick green paste. Pasteurised product.

Ingredients: Split green Salonenque and/or Béruguettes olives (86%), Castelas extra-virgin olive oil, capers (3.3%), salt, lemon juice, almonds, anchovies (0.6%), fennel, vinegar, pepper. Contains known allergens, underlined in the list.

Conservation: Best eaten within 36 months. Store at room temperature. After opening, keep chilled and eat within 3 days.

Packaging: 110 g glass jar. Box of 12

Réf. 5000TAPVERT / EAN : 3700786800326



2

BLACK TAPENADE

Description: Recipe made with black olives of the Grossane variety, harvested in our groves, plus capers and anchovies, in keeping with the Provençal tradition of black tapenade. Flavour of black Grossane olives.

Suggestions: Used mainly at aperitif time, for spreading on fresh or toasted bread. Goes well with red-mullet fillets.

Characteristics: No preservatives or colourings. Thick brown/black paste. Pasteurised product.

Ingredients: Black Grossane olives (88%), capers (4.5%), anchovies (3%), salt, extra-virgin olive oil, bay leaf, vinegar, thyme, pepper, savory. Contains a known allergen, underlined in the list.

Conservation: Best eaten within 36 months. Store at room temperature. After opening, keep chilled and eat within 6 days.

Packaging: 110 g glass jar. Box of 12

Réf. 5000TAPNOIR / EAN : 3700786800333



3

BLACK OLIVE PASTE

Description: Traditional Provençal recipe made with black olives of the Grossane variety, harvested in our groves, and Castelas extra-virgin olive oil. Flavour of black Grossane olives.

Suggestions: Used mainly at aperitif time, spread on fresh or toasted bread.

Can also enhance salads, fresh pasta or chicken breasts.

Characteristics: No preservatives or colourings. Thick brown/black paste. Pasteurised product.

Ingredients: Black Grossane olives (95,5%), Castelas extra-virgin olive oil (3%).

Conservation: Best eaten within 36 months. Store at room temperature. After opening, keep chilled and eat within 3 days.

Packaging: 110 g glass jar. Box of 12

Réf. 5000PATE / EAN : 3700786800319

black & green olives

GROSSANE / VERDALE / CASSÉES AU FENOUIL / RÉDOUNALE



BLACK GROSSANE OLIVES

Description: Pasteurised whole black olives of the Grossane variety, pricked and cured with salt.

Suggestion: Enjoy as an aperitif nibble or use for cooking.

Characteristics: No preservatives or colourings. Round, soft olive with stone.

Ingredients: Split black Grossane olives, Castelas extra-virgin olive oil, salt, citric acid.

Conservation: Best eaten within 24 months. Store at room temperature. After opening, keep chilled and eat within 2 weeks.

Packaging: Resealable stand-up pouch, 150 g net weight.

Box of 12

Réf. 5000SGRO / EAN : 3700786800364

GREEN VERDALE OLIVES

Description: Pasteurised whole green olives of the Verdale variety.

Suggestion: Use for aperitifs straight from the pouch, or rinse briefly with water to remove the salt in the brine. Can be used in cooked dishes.

Characteristics: No preservatives or colourings. Firm flesh with stone.

Ingredients: Green Verdale olives, water, salt, citric acid.

Conservation: Best eaten within 24 months. Store at room temperature. After opening, keep chilled in the brine and eat within 2 weeks.

Packaging: Resealable stand-up pouch, 140 g net drained weight. Total net weight: 300 g. Box of 12

Réf. 5000sver / EAN : 3700786800357

SPLIT GREEN OLIVES WITH FENNEL

Description: Pasteurised whole green olives of the Salonenque or Béruguette variety, flavoured with fennel.

Suggestion: Enjoy at aperitif time, or use for cooking.

Characteristics: No preservatives or colourings. Split olive with stone, fennel flavour.

Ingredients: Split green Béruguette or Salonenque olives, water, fennel, salt, citric acid.

Conservation: Best eaten within 24 months. Store at room temperature. After opening, keep chilled in the brine and eat within 2 weeks.

Packaging: Resealable stand-up pouch, 140 g net drained weight. Total net weight: 300 g.

Réf. 5000SCAS / EAN : 3700786800340

GREEN RÉDOUNALE OLIVES

Description: Pasteurised whole green olives of the Grossane variety.

Suggestion: Enjoy at aperitif time, straight from the pouch, or rinse briefly with water to remove the salt in the brine. Can be used in cooked dishes.

Characteristics: No preservatives or colourings. Round, firm olive with stone.

Ingredients: Grossane green olives, water, salt, citric acid.

Conservation: Best eaten within 24 months. Store at room temperature. After opening, keep chilled in the brine and eat within 2 weeks.

Packaging: Resealable stand-up pouch, 140 g net drained weight. Total net weight: 300 g. Box of 12

Réf. 5000SRED / EAN : 370078680037