



FRUITÉ VERT

AOP PROVENCE Olive oil



It is in Bedoin, in the heart of the Comtat Venaissin, that Thierry Delasalles settled more than 10 years ago to create the DOMAINE LES PATYS.

The 12 hectares vineyard and olive grove are located on the southern slopes of Mont-Ventoux, between 250 and 450 meters in altitude and managed in organic farming.

The farm is in HVE conversion. Thierry is also involved in a GIEE project which works on Agroforestry.



CHARACTERISTICS

Organic virgin olive oil made from our local variety verdale. Olives picked by hand.

Visual aspect : Lemon yellow oil.

Olfactory aspect : The nose is dominated by notes of banana, camomile and raw artichoke, with a floral touch.

Taste : The attack on the palate is very smooth, carried by a well-balanced ardour and bitterness that prolongs the aromatic perceptions to our great pleasure. A beautiful oil with a green fruity character.

Bitterness 3 / 5

Ardence 3 / 5

Smoothness 4 / 5

Agriculture : Certified ECOCERT BIO-FR-01

The olive grower's advice : The oil that will wake up your salads.

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