

CASTELINES OLIVE OIL AND CITRON



CASTELAS

Provence, France

SENSORY PROFILE

This olive oil is obtained by simultaneously crushing olives and fresh Corsican citrons. These citrons are known for their exceptional fragrance which develops as the fruit matures into November. These characteristics then transfer to the olive oil.

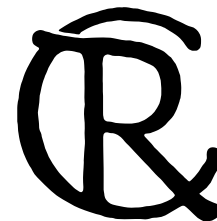
The resulting oil's palette offers the full aromatics of mandarin, lemon and grapefruit. This oil is a wonderful match for white meats such as veal and chicken and with fish. It also offers a special touch as a finish to scallop carpaccio or pumpkin soup.

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

RETAIL SIZE	250mL
ITEM NO	CA0600
UPC	3700786802276
CASE	6 bottles



**ROGERS
COLLECTION**

REVISED 2/16/2017