

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Huile D'Olive

Drawing on the typical local varieties of olive (Salonenque, Aglandau, Grossane, Verdale des Bouches du Rhône, Picholine, etc.), l'Abbaye de Pierredon produces a oil with well-balanced green fruit whose artichoke and fresh almond notes are magnificently sustained by a very well-balanced ardence.

Regional Expertise

The perfect time to pick

Olives are picked just as they are starting to change from green to brown.

The harvest date is always a tough call. It takes good judgement to pick early enough to retain some bitterness and ardence (piquancy) without these being overstated or aggressive...

The olives also have to be collected before the first frosts which would make the oil softer but drag the bouquet towards an undesirably classic set of aromas...

Seeking A Classic Taste

by getting olives quickly to the mill

Straight after picking, olives are taken to the mill and pressed immediately... The distinctiveness of green aromas is heavily dependent on how quickly the olives are pressed after being harvested.

After several weeks of natural sedimentation the oil is filtered delicately for bottling early the next year.

