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French Olive Oils and AOC Certification

Product Name	Description	Typicity	Processing, weight, PCB and minimum to order	Shelf life	Storage and transport
Moulin Dozol Autrand	Nyons AOC olive oil	Green-golded colour, soft oil and finely fruity. Hazelnut, apple and almond, dominate.	Bottle glass 50cl. 12 units/case Net weight/case 22.05lbs 60 bottles minimum. Mixture is possible.	12 months	Ambient temperature To preserve safe from the light and heat.
Moulin des Pénitents	Haute Provence AOC olive oil	Intense fruity oil, with delicate aromas of artichoke, banana, pear, apricot and almond.	Bottle glass 50cl. 12 units/case Net weight/case 22.05lbs 60 bottles minimum. Mixture is possible.	12 months	Ambient temperature To preserve safe from the light and heat.
Coopérative oléicole de Mouriès	Baux de Provence valley AOC olive oil	Mild and elegant oil, with delicate tones of fresh fruits and a green vegetable aroma.	Bottle glass 50cl. 12 units/case Net weight/case 22.05lbs 60 bottles minimum. Mixture is possible.	12 months	Ambient temperature To preserve safe from the light and heat.
Moulin de la Brague	Nice AOC olive oil	Flavours of fresh cut herb, artichoke and fresh almond.	Bottle glass 50cl. 12 units/case Net weight/case 22.05lbs 60 bottles minimum. Mixture is possible.	12 months	Ambient temperature To preserve safe from the light and heat.