

MOULIN COOPÉRATIF DE MOURIÈS



Olive Oil

AOP Vallée des Baux de Provence

Gold Medal to International Agriculture Exhibition – Paris 2011



Summary

Based in the biggest olives' producer village in France, the MOULIN DE MOURIES produces olive oil with olives from the heart of Provence since 1626. Since 1997, this pure olive juice has the label AOC Vallée des Baux de Provence, and will become AOP (DOP) from 2012.

The mill proposes different kinds of olive oils:

- « L'Ardente » : **Green-Fruity AOP Vallée des Baux de Provence**, Flavors of green olive, cut grass and peppery mouth feel.
- « L'Onctueuse » : **Green-Fruity AOP Vallée des Baux de Provence**, Flavor of raw artichoke, very sweet and creamy. This oil is very nice to learn to taste an up-premium olive oil.
- Fruité Noir : **Black-Fruity AOP Vallée des Baux de Provence**, Flavors of tapenade and truffle, this amazing olive juice represents the authentic taste of the Provence oil. It will be available from the production 2011.
- The Basic oil : Virgin Extra and Cold extraction, this oil with green mouth feel is advised for cooking.

Also, a part of the next production will become organic.

The mill's oils are already used in famous restaurants in Paris or Lyon. Also, they are available in French restaurants, delicatessen shops in France and in Europe, and in the shop online: www.moulincoop.com.

In order to make discovering and sharing its universe, the Mill welcome public and groups for guided visiting of its old and modern press. A tasting of the Mill's olive oils is proposed for people after visiting.

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Mouriès, the biggest density of olive trees in France

The Baux de Provence Valley extends over 6,300 hectares. With 580,000 olive trees, it is the largest olive production in France.

Today, with 80,000 olive trees, the village of Mouriès is the biggest olive oil producer in the country. Four olives varieties can be recensed: salonenque, aglandau (ou bérugette), verdale des Baux et grossane.

The Mill, the respect of tradition

Built in 1626, it's in 1920 that the mill became a cooperative. Olives groves owners in our region have thus grouped together in order to share expenses for investments in presses, the vat room and all items necessary for creation of a product beyond reproach, first of all their own use, for family and friends, but also for all connoisseurs of the sublime juice of the olive.

This principle remains the same as decades ago. Approximately 400 members of our cooperative mill continue this tradition. In this context, the mill has the biggest production capacity of olive oil in France.

Olive oils for each kind of consumers

Bottle, tin or bulk, our olive oils reflect the cooperative's values: to bring a high quality olive oil to every customer segment.

L'Ardente



A burning passion expressed as highly pronounced green olive and freshly-cut grass flavours, completed by a taste of raw artichoke, such is the power of the "Ardente". Very fruity, with a touch of a "hot" mouthfeel, it is ideal with shellfish, games cheese, and raw salads.

L'Onctueuse



A delicate taste of fresh green olive, followed by a "hot" flavour; the "Onctueuse" provides a long mellow mouthfeel. It exhales the rich creaminess of the aromas of its terroir. Ideal with all type of salads, raw vegetables, anchovy cream dishes or aioli (Provençal fish dish with garlic mayonnaise), raw fish or carpaccio...

Le Fruité Noir



Flavors of tapenade and truffle, this amazing olive juice represents the authentic taste of the Provence oil. The come back to authentic flavors. It will be available from the production 2011.

Mill's awards

- Gold Medals to International exhibition in Paris.

1997,1999(2) 2000, 2002 (2), 2003 and **2011**.

- Silver Medals to International exhibition in Paris.

1997,1998 et 2001 (3).

- Bronze Medal to International exhibition in Paris.

2002



Where can you find us ?

Delicatessen shop or famous French restaurants, our olive oils are going to be present in some regions in France and in Europe.

Several references : HELENE DARROZE (Paris 6^{ème}), FRYD FOOD & DRINK (Paris 19^{ème}), LE MAGASIN (Cassis), MAISON PALMER (Toulon), LE PALAIS GOURMAND (Sainte-Maxime), LE COMPTOIR DES HALLES (Lyon), ou encore ANDROUET (Stockholm).

Then, people can find mill's products on its webshop : www.moulincoop.com.

For visiting, follow the guide....

The Mill welcomes groups and public for visiting its old and modern press. A tasting of the mill's olive oils is proposed after visiting to people. Visiting duration: About 1h.

➔ For Public, it's FREE ! :

Easter holidays: On Tuesday at 3.30 pm.

From the 1st July to 31st August: On Tuesday at 3.30 pm and on Friday at 10.00 am.

➔ For Groups :

It's possible to visit all year, except during production période (between October and December) Please send us fax to +33 490.47.53.44, with persons' number, the date and your details. We will contact you in to valid your request.

Price : 50 Euros by bus.

To contact us

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