

Moulin de GASSAC



OLIVE OIL

Extra Virgin

Developed in partnership with the Moulin du Mas Palat in Gignac, this extra virgin olive oil, extracted cold, comes from Verdale variety of the Hérault Valley. The olive trees are located in Gignac and Aniane.

Delicately scented, it gives a soft and fine oil, with aromas of dried fruits with some vegetal notes.

An ideal oil for your salads, Mediterranean dishes, tagines, grilled fish, aioli,...

VARIETY

100% Verdale de l'Hérault

GROWING AREA

Hérault Valley - located in Gignac and Aniane

EXTRACTION TECHNIC

Extra Virgin, cold extraction

NUTRITIONAL VALUES PER 10CL:

ENERGY (KJ)	3389
ENERGY (KCAL)	823
FAT (G)	91,5
INCLUDING SATURATED FATTY ACIDS (G)	12,6
CARBOHYDRATES (G) INCLUDING SUGAR (G)	0 / 0
PROTEINS (G)	0
SALT (G)	0
VITAMINE E	22,9mg

