



**Bastide
du Laval**

Olive oil mill & Estate Bastide du Laval

OLIVE OILS

& OTHER DELICIOUS QUALITY PRODUCTS



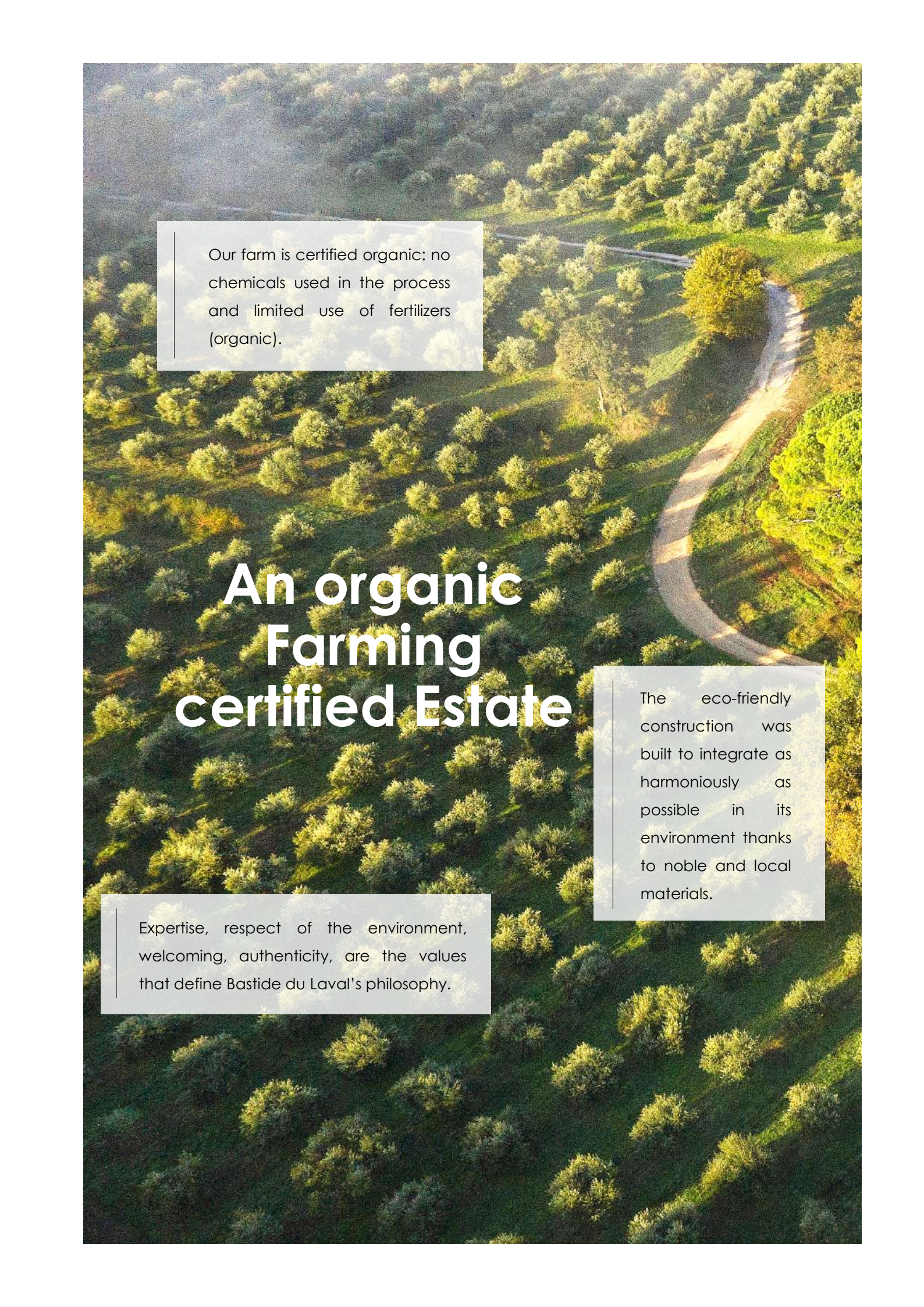


Olive oil mill & Estate in the Luberon

Ambassador of the provencial way of life,
the family mill is located in the heart of the Luberon Regional
Nature Reserve, 30 minutes North of Aix-en-Provence.



The **olive grove**, which consists of 4000 trees, is located in an area bearing the « **Huile d'Olive de Provence** » dénomination of origin label, a guarantee of traceability, control and local expertise that promotes the development of regional products.

An aerial photograph of a lush green estate. A winding dirt path curves through a dense forest of trees, some of which are young and planted in rows. The lighting is bright, suggesting a sunny day, and the overall scene is vibrant and natural.

Our farm is certified organic: no chemicals used in the process and limited use of fertilizers (organic).

An organic Farming certified Estate

The eco-friendly construction was built to integrate as harmoniously as possible in its environment thanks to noble and local materials.

Expertise, respect of the environment, welcoming, authenticity, are the values that define Bastide du Laval's philosophy.



Olive oils, symbol of France pursuit of gastronomic excellence

This rare olive oil has been awarded numerous prizes in competitions both in France and abroad. Our olive oils have now been adopted by some of the most renowned chefs (Guillaume Gomez from Elysée, Michel and César Troisgros).

OLIVE OILS



Discover our

OLIVE OILS

Green fruity, ripe fruity, matured olives or flavoured olive oils : they all have their own personality.

OLIVE OILS – GREEN FRUITY



ARDENCE

Extra Virgin Olive Oil

Our olive oil ARDENCE is made with olives that are picked by hand, crushed immediately and the oil extracted instantly at room temperature. It is a pure fruit juice obtained directly from the grinding of olives. It has herby flavours of raw artichoke, freshly cut grass and tomato leaves.

COLD EXTRACTION | PRODUCT OF FRANCE

Organic product

Available in :

20cl and 50cl bottle
1L can and bottle



20 cl

50 cl

1 L



INTENSE

Extra Virgin Olive Oil
COLD EXTRACTION | PRODUCT OF FRANCE

Organic product

Our INTENSE olive oil is mainly derived from the Aglandau variety which, harvested early in the season, gives vegetal aromas of raw artichoke and freshly cut grass.

Available in

25cl, 50cl and 1L bottle
25cl, 50cl and 1L can
Bag in box 3L





ORIGINE

Extra Virgin Olive Oil
COLD EXTRACTION | PRODUCT OF FRANCE

Organic product

Derived from olives harvested early in the season, ORIGINE is the result of a blending of Aglandau and Bouteillan varieties. It gives to this olive oil vegetal aromas.

Available in

25cl, 50cl and 1L bottle
25cl, 50cl and 1L can
Bag in box 3L



CRÉATION

Extra Virgin Olive Oil
COLD EXTRACTION | PRODUCT OF FRANCE

Creation of the miller



Derived from olives harvested early in the season, our CRÉATION is the result of a blending of Aglandau and Salonenque varieties, that gives vegetal and dried fruit aromas to the olive oil.

Available in

25cl, 50cl and 1L bottle
25cl, 50cl and 1L can
Bag in box 3L



OLIVE OILS – RIPE FRUITY

SUBTILE

Extra Virgin Olive Oil
COLD EXTRACTION | PRODUCT OF FRANCE

Picholine monovarietal

A Picholine monovarietal oil made from olives harvested late in the season. Our SUBTILE olive oil has dried fruit and ripe fruit aromas.



Available in

25cl, 50cl and 1L bottle
25cl, 50cl and 1L can
Bag in box 3L





TRADITION

Virgin Olive Oil

COLD EXTRACTION | PRODUCT OF FRANCE

Matured olives

Our TRADITION olive oil is made using traditional methods. We let green olives mature, in highly monitored conditions, away from air and humidity with regular temperature checks before extracting. By doing so the olive oil produces aromas of black olive, tapenade and candied fruit.

Available in

25cl, 50cl and 1L bottle
25cl, 50cl and 1L can
Bag in box 3L



FLAVOURED OLIVE OILS



BASILIC

CULINARY SPECIALTY
BASED ON
OLIVES AND BASIL

COLD EXTRACTION | PRODUCT OF FRANCE

Culinary specialty, made from olives and basil leaves crushed and extracted together.

Available in
25cl and 50cl bottle
15cl, 25cl and 50cl can



FLAVOURED OLIVE OILS

CITRON

CULINARY SPECIALTY
BASED ON
OLIVES AND LEMON

COLD EXTRACTION | PRODUCT OF FRANCE



Culinary specialty, made from olives and lemons crushed and extracted together.

Available in
25cl and 50cl bottle
15cl, 25cl and 50cl can



CHILLI PEPPER

CULINARY SPECIALTY BASED
ON OLIVES, RED CHILLIES
AND ESPELETTE PDO

COLD EXTRACTION | PRODUCT OF FRANCE



Culinary specialty created from olives, red chillies and Espelette PDO crushed and extracted together.

Available in

25cl bottle
15cl and 25cl can



FLAVOURED OLIVE OILS

HERBES DE PROVENCE

CULINARY SPECIALTY BASED ON OLIVES AND PROVENÇAL HERBS

COLD EXTRACTION | PRODUCT OF FRANCE



Culinary specialty created from olives and Provençal herbs crushed and extracted together.

Available in
25cl and 50cl bottle
15cl, 25cl and 50cl can



FLAVOURED OLIVE OILS

TRUFFE

CULINARY SPECIALTY BASED
ON OLIVE OIL AND TRUFFLE
NATURAL AROMA

COLD EXTRACTION | PRODUCT DE FRANCE



Culinary specialty, made from olive oil and a truffle natural aroma.

Available in

25cl bottle
15cl and 25cl can



15 cl

25 cl

25 cl

DISCOVERY BOXES

DISCOVERY TRIO

Fruities of olive oil

Assortment of the 3 olive oil fruities
with 15cl cans of Creation, Subtile
and Tradition



DISCOVERY TRIO

Flavoured olive oils

Assortment of our three culinary
specialties (basil, lemon &
truffle).

DISCOVERY BOX

Bastide du Laval 's selection

Assortment of the 3 olive oil fruities and three culinary specialties
(basil, lemon & truffle) in 15cl cans



BALSAMIC VINEGARS



Discover our

BALSAMIC VINEGARS

BALSAMIC VINEGARS



Balsamic Vinegar

Aged in oak barrels

Our balsamic vinegar is produced in France, following ancestral methods. It's aged in oak barrels, without any added coloring, preservatives or sulfites.

Available in 25cl bottle

Balsamic cream

With Modena PDO balsamic vinegar

This balsamic vinegar cream is made from Modena PDO balsamic vinegar. It'll go perfectly with all sweet and savory recipes!

Available in 15cl bottle



WINES



DISCOVER THE

ESTATE'S WINES

Initially a wine estate, the Bastide is surrounded by grape vines. They will give us the fruit necessary to produce the mill's special wine cuvée LE GRAND CÈDRE.

WINES



RED

Cuvée Le Grand Cèdre

IGP Vin du Pays du Vaucluse

With a beautiful deep garnet colour and aromas of red berries, this wine is well balanced, very sweet, almost sugary on the palate.

WHITE

Cuvée Le Grand Cèdre

IGP Vin du Pays du Vaucluse

It delivers a light fruity nose with hints of citrus and white flowers.



ROSÉ

Cuvée Le Grand Cèdre

IGP Vin du Pays du Vaucluse

It delivers a light fruity nose with hints of strawberries, redcurrant and exotic fruits.



SPREAD



CROUSTAILLOU

Chocolate and Hazelnut Spread

Ethical, artisanal spread made with our Provence olive oil. It has a strong praline hazelnut taste and is deliciously crispy!

TAPENADES & TABLE OLIVES



DISCOVER OUR

OLIVES & TAPENADES

Enjoy our tapenade and our table olives. With all their flavors, our picholines are crunchy, perfect for cocktails or cooking.

TAPENADES & OLIVES DELIGHTS



GREEN TAPENADE

With the estate's olives

A green Provençal tapenade made from the Domaine's picholines with a distinctive taste of green olive

BLACK TAPENADE

With olives from Provence

Traditional recipe of black tapenade



OLIVE DELIGHT

Tomatoes and Provençal herbs

Olive delight with tomatoes and Provençal herbs

OLIVE DELIGHT

Basil and Garlic

Olive delight with basil and garlic



TABLE OLIVES



BLACK OLIVES

Tanche Variety

Black olives jar - Tanche variety (plain)

Net weight : 190g

GREEN OLIVES

Picholine Variety

Green olives jar - Picholine variety (plain)



Net weight : 190g



Net weight : 1800g

TABLE OLIVES



FENNEL

Picholine olives

Green olives jar flavoured with fennel –
Picholine variety
Net weight: 190g

THYME

Picholine olives

Green olives jar flavoured with thyme –
Picholine variety
Net weight: 190g



GARLIC & BASIL

Picholine olives

Green olives jar flavoured with garlic & basil –
Picholine variety
Net weight: 190g



CHILLI

Picholine olives

Green olives jar flavoured with Espelette Chillies –
Picholine variety
Net weight: 190g



DISCOVERY BOXES

BOX OF 3 SOAPS

Soaps selection Bastide du Laval

Selection of our 3 soaps 100g made with olive oil and coconut oil flavoured with lavender, with jasmine and the scrub soap flavored with rosemary thyme and lavandin.



SPREAD DISCOVERY BOX

Tapenades and olive delights

This selection of spread Bastide du Laval is composed of green tapenade, black tapenade, provencal olive delight and pistou olive delight.



SOAPS



Discover our

SOAPS WITH OLIVE OILS

Discover our range of soaps with olive oil and coconut oil.

SOAPS WITH OLIVE OILS



SOAP ON ROPE

Donkey's milk

Soap on rope with donkey milk, olive oil & coconut oil - 200g

CUBE SOAP

Lavender scented

Cube soap with olive oil & coconut oil - 100g



CUBE SOAP

Jasmine scented

Cube soap with olive oil & coconut oil - 100g

CUBE SOAP

Flavored with rosemary thyme and lavandin

Cube exfoliating soap with olive oil & coconut oil - 100g



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Olive oil mill & Estate

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Bastide
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