



# Terroir and gastronomy

2022



# Les Baux-de-Provence

## The art of living in Provence

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Les Baux-de-Provence, a land that has become synonymous with excellence in the heart of the Alpilles.

Here, vineyards and olive groves stretch out, and the Bausseque town dominates from its rocky spur. This territory with its tormented landscapes bathed in sunlight has been a major source of inspiration for artists throughout the ages.

It is on this exceptional and homogeneous land with limestone and stony soils that the products of the Les Baux-de-Provence appellation are cultivated with the greatest respect for nature and its vegetative cycle.

In the heart of the Les Baux-de-Provence PDO, the sun, the rock and the mistral wind give birth to nectars of character: warm wines of perfect finesse, and fiery or round olive oils. The winegrowers and olive growers are passionate about respecting their land and cultivate organically or biodynamically. The Appellation, which has already celebrated 25 years of existence, will soon be the first to become 100% organic in France, by 2023.

Les Baux-de-Provence also hosts in its valleys, high places of gastronomy, which honor the products of this unique land.

The art of living in Provence is embodied by the creations of the great starred chefs, who have made Baux-de-Provence a privileged destination for great gastronomy throughout the world. Vegetables and herbs freshly picked in the organic vegetable gardens, products from the Alpilles and the nearby Mediterranean, olive oils and wines from the Vallée des Baux are sublimated by the know-how of these renowned chefs. Go and meet passionate people, happy to share their know-how and traditions with you.

Taking the time to live well is a whole art... here, cultivated with refinement and greed.



## Prestige tables

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### Baumanière Les Baux-de-Provence

At the foot of the rocky outcrop of Les Baux-de-Provence, one of the most beautiful villages in France, the Domaine de Baumanière unfolds in a wild and peaceful landscape surrounded by the mineral nature of the Alpilles regional park and surrounded by vineyards, scrubland and olive trees.

Baumanière Relais & Château\*\*\*\*\* is the jewel in the crown of the French luxury hotel and restaurant industry. For more than seventy years, it has welcomed gourmets and world leaders, from the crowned heads to the most famous artists and actors.

The 20 hectares of the domain seduce by the soothing atmosphere and the gentle way of life of this mythical place.

Baumanière Les Baux-de-Provence - Tel. + 33 (0)4 90 54 33 07 -

[www.baumaniere.com](http://www.baumaniere.com)



## The restaurants of Baumanière Les Baux-de-Provence

L'Oustau de Baumanière : an exceptional stopover 🌸🌸🌸🌿



### Jean-André Charial

Jean-André Charial is the owner of the Baumanière estate, which he continues to promote internationally. Beyond its distinction, it is a mythical establishment - created in 1945 - that is part of the history of French gastronomy.

This starred restaurant in Provence has marked generations of gourmets and has always seduced crowned heads and celebrities in search of an exceptional gastronomic restaurant in Provence.

Jean-André Charial is the worthy heir of the starred gastronomic restaurant Oustau de Baumanière created by his grandfather Raymond Thuillier, a visionary and demanding man. A graduate of HEC, Jean-André Charial came to the profession of chef at the request of his grandfather after a tour of France with the greatest chefs: the Troisgros in Roanne, Alain Chapel in Mionnay, Haeberlin in Alsace, then Bocuse and Freddy Girardet.

Since the death of his grandfather in 1993, Jean-André Charial has developed the family business, faithful to the inspiration of his predecessor.

Since 2015, the kitchen of this 3-Michelin-starred gourmet restaurant has been in the hands of Chef Glenn Viel.



## The chef Glenn Viel

A regular in the great houses, an accomplice of the great names of today's gastronomy, Glenn Viel has been Jean-André Charial's right-hand man at the helm of the kitchens of the Oustau de Baumanière since 2015.

The Breton began his career in 2000 at Le Meurice in Paris. At the age of 28, he became chef of the restaurant Le Peron in Marseille, and earned his first Michelin star.

In 2014, he was approached by Jean-André Charial who wanted to regain his third star. "I needed someone by my side," explains Jean-André Charial. His choice fell on Glenn, convinced by the chef's state of mind and his way of cooking.

Glenn Viel creates and experiments with new techniques in order to achieve an optimal power of taste: from deep reductions of vegetable juices up to 20 times to concentrate the flavors, to seasoning pebbles that replace salt, the chef leads a true and obsessive quest for flavors. He likes to highlight the product in its most authentic version and is brimming with ideas and imagination, offering a unique experience.

The meeting between Jean-André Charial and Glenn Viel seemed to be a foregone conclusion: the owner of the domain worked - when he was the chef of these same kitchens - for the enhancement of the gourmet taste of soups.

Glenn Viel is also keen to showcase the richness of the Baux-de-Provence region by working closely with local artisans. Thus, the tableware of the Oustau de Baumanière is also the result of a great deal of reflection between the chef and the artisans: the tableware of the ceramist Cécile Cayrol, the blown glass creations of Alban Gaillard, the wicker baskets of Daniel Benibghi, etc. ....

Glenn Viel's vision of the kitchen, futuristic and sustainable, never forgets to uphold the heritage and identity of the house. It is this subtle duality, which does not break with the past while infusing modernity, that allowed the chef to earn the third star in the Michelin Guide in 2020, renewed in 2021.

Glenn is also developing a zero waste approach and eco-responsible cuisine at the Oustau, two commitments that were rewarded with the Michelin Guide's first green star - the green macaron gratifies chefs who combine gastronomy with ecology.

In 2018, he launched an appeal to chefs to mobilize in favor of the environment. He created the operation "Raise the bill", which aims to collect as much litter as possible on their communes.

In 2020, the chef was also awarded 5 radishes by the American green guide "We're Smart", which rewards restaurants that give pride of place to vegetable work, judged on their creativity, ecological footprint and surprising taste combinations. That same year, he was named "Chef of the Year" by his peers and won the Le Chef trophy at the 34th edition.

Glenn Viel now wears the 3 stars of this gastronomic monument and works with his brigade to make every guest dream.

To accompany him, the Chef and his teams received the "Sustainable Gastronomy" distinction awarded by the Michelin Guide, rewarding the commitment and actions implemented by 50 chefs of the French gastronomy who work daily for a more sustainable cuisine.

L'Oustau is now part of the "100 best vegetable restaurants in the world" ranking.





## The pastry chef Brandon Dehan

Chef Brandon Dehan joined the kitchens of the Oustau de Baumanière in 2016. The young Picard who cut his teeth at the Auberge du Jeu de Paume in Chantilly, the Relais Bernard Loiseau in Saulieu and the Auberge des Glazicks in Plomodiern, draws his inspiration from plants and vegetables for his creations.

Elected Young Pastry Chef 2019 by Gault & Millau and then Pastry Chef of the Year 2020, he is proud and happy to work "in one of the most renowned houses in the world". He worked with Chef Glenn Viel to obtain the third Michelin star in 2020 and was also at his side when they were both awarded the "Sustainable Gastronomy" distinction, under the moving eye of Jean-André Charial, the owner of Baumanière.





### The head sommelier Pierre-Marie Faure

Originally from the Charente region and having grown up in the Var, Pierre-Marie Faure, the Head Sommelier of the Oustau de Baumanière, began his career in sommellerie in 2003. He began his career in 2008 as a Commis Sommelier in Paris at Michel Rostang's 2\* Michelin, then as First Sommelier at Joël Robuchon's 2\* Michelin and at the Pavillon Ledoyen 3\* Michelin. In 2011, he will continue his experiences across the Channel as Head Sommelier in Dublin at Patrick Guilbaud 2\* Michelin for 5 years, then at the Celeste 1\* Michelin restaurant at the 5\* The Lanesborough in London, at the gourmet restaurant of Ashford Castle in Ireland before joining Alain Ducasse's team at the Dorchester 3\* Michelin in London.

At 37 years old, Pierre-Marie Faure succeeds Alain Gousse by joining the teams of the Oustau de Baumanière, coming in his turn to make the 3 Michelin stars shine!



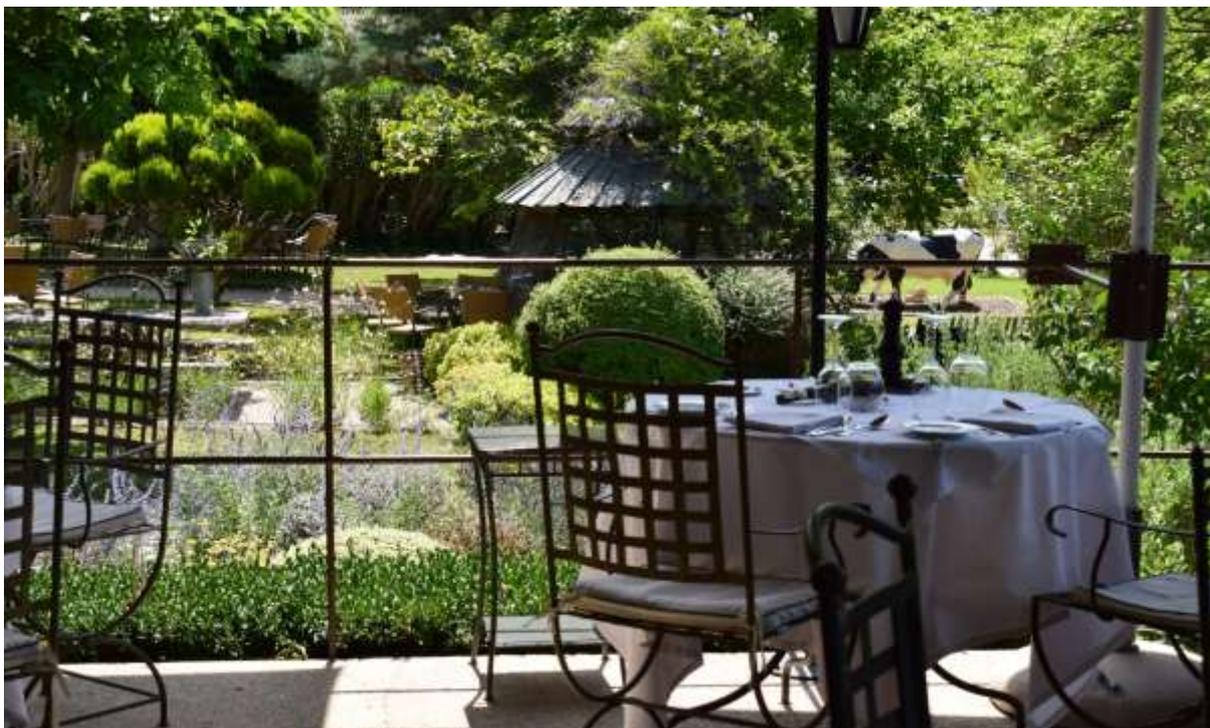


### The cellar, a treasure of more than fifty thousand bottles

The gastronomic restaurant l'Oustau de Baumanière is accompanied by one of the most beautiful wine cellars in France, with 50,000 references and 150 year old bottles. The cellar is a real treasure trove, watched over by the head sommelier Pierre-Marie Faure.

Among the greatest vintages, the restaurant l'Oustau de Baumanière counts, among others, the great vintages of Bordeaux such as Lafite Rothschild, Latour, Margaux, Haut Brion, Yquem, and the great wines of Burgundy such as those of the Domaine de la Romanée Conti as well as a very large selection of wines from the Côtes du Rhône: Hermitage, Côte Rôtie, Châteauneuf du Pape. Among these precious bottles, there are jewels that would make many collectors green with envy...





## La Cabro d'Or : a generous and authentic table

La Cabro d'Or is the second table of Baumanière, for which Michel Hulin has been officiating for twenty years. The gastronomic restaurant welcomes you in the bucolic setting of its terrace in the shade of mulberry trees or in the warm and intimate atmosphere of its dining room.



In this idyllic setting, its chef Michel Hulin invites you to taste his refined Provençal cuisine inspired by the local products of the Alpilles, the organic garden of the domain, as well as the wines and olive oil of the Vallée des Baux so aromatic that it enhances his creations. Son of a fisherman, he confides his preference for fish, which he associates with the flavors of the land.

Passionate, he selects his products from local producers and makes sure to respect all the flavors of Provence in search of the right balance.

From his experiences with Gérard Boyer at Château Les Crayères or Michel Guérard at Près d'Eugénie, this native of Narbonne has acquired a proven technique and a taste for research.

La Cabro d'Or - Tel. +33 (0)4 90 54 33 07 - [www.baumaniere.com](http://www.baumaniere.com)



## Domaine de Manville

It is the story of a land, imbued with humanity and gentleness, where everyone is welcomed with care and elegance. The Domaine de Manville, a 5-star hotel that is as unclassifiable as it is inspiring and preserved, is a place of rest, of savoir-vivre, of emotion and of abandon. To live at Manville is to receive the softness of the light, to perceive the power of the Alpilles and to see the beauty, present in every place. The gastronomic restaurant of this rural palace \*\*\*\*\* opened in 2014, obtained its macaron in the Red Guide in 2018.

Domaine de Manville - Tel. + 33 (0)4 90 54 40 20 - [www.domainedemanville.fr](http://www.domainedemanville.fr)





## L'Aupiho ❁

The Michelin-starred Aupiho restaurant offers a journey into the unique world of chef Lieven van Aken, who uses the natural treasures grown on site while offering detours into Flanders. A daring and successful back-and-forth from which one does not leave unscathed! From lunch under the umbrellas to a candlelit dinner on the terrace, the cuisine of Aupiho can also be enjoyed in the inner courtyard, the heart of the former Manville farm. Shaded by hundred-year-old plane trees, refreshed by the pool and the fountain, it is the ideal place for a lunch or a dinner, lulled by the nightly song of the crickets.

### Le chef Lieven van Aken

Of Belgian origin, Lieven van Aken began his career in the kitchens of the double starred restaurant "Comme chez Soi" in Brussels. It was at Michel Guérard's side in Eugénie-les-Bains that he mastered his art. Today, he defends the quality and flavors of local products by creating contemporary, playful and colorful dishes, in which the nature of the Alpilles speaks for itself. The chef is inspired by the territory thanks to the permaculture site of the Domaine, a market garden in the heart of an olive grove. He participates in the Domaine's action for the sorting of food waste, which has been equipped with a new generation composter. The compost is used on a plot of land dedicated to the production of fruits and vegetables that meet the needs of the Domaine's two restaurants: the Bistrot de l'Aupiho (mentioned in the 2021 edition of the Michelin guide) and the Michelin-starred gastronomic restaurant l'Aupiho.





## Benvengudo

Evoking the traditional Provençal country houses, the Benvengudo Hotel is located on nearly three hectares of park and gardens. Benvengudo, which means welcome in Provençal, is an invitation to a stay full of refinement and elegance in the heart of authentic Provence.

Benvengudo offers dishes that bring together all the colors of the south, the tastes and scents of the scrubland at the table of its restaurant.

Benvengudo Hotel - Tel. +33 (0)4 90 54 32 54 - [www.benvengudo.com](http://www.benvengudo.com)





### The chef Julie Chaix

Chef Julie Chaix arrived at La Benvengudo in 2019. After working alongside Anne-Sophie Pic in Valence and Alain Ducasse at the Louis XV in Monaco, the young chef decided to take flight. A child of the country, Julie Chaix is passionate about her land and the cuisine so characteristic of Provence. It is therefore quite natural that she joined the team of the Benvengudo, which also shares the values of authenticity and simplicity. Daughter of a market gardener, the chef was very early sensitized to the good and the respect of the seasons. Julie Chaix herself selects the fruits and vegetables that will decorate her dishes according to the seasons from the market gardeners of the Alpilles. The aromatic herbs come from the restaurant's garden, and the olives are harvested on the estate. The Castelas Mill in Baux-de-Provence produces the olive oil that enhances her dishes with the fruits of the property.

Julie Chaix defines her cuisine as simple and of high quality, mixing naturalness and technique. In 2021, the restaurant was mentioned in the Michelin guide.





## The Baux-de-Provence appellation: products of the vineyards and the olive grove

Six appellations bear the name of Les Baux: three for vineyard products and three for olive grove products. The 100% organic AOP les Baux-de-Provence wines, in red, rosé and white, have a very marked personality. They are fleshy and full-bodied, with spicy and garrigue aromas.

The Vallée des Baux PDO olive oils are available in fruity green and fruity black or "matured". The green olives and the black olives are also each given a Vallée des Baux PDO.

## The almond industry relaunched between vineyards and olive trees

The pink and white flowers of the almond tree, the first tree to bloom in the Alpilles, are the symbol of spring. Since 2015, the planting of almond orchards in Provence - which was the world reference for almonds until the 20th century - has revived this industry. This crop, which had been gradually abandoned, is attracting renewed interest on international markets.

Within the framework of its economic development plan, the Community of Communes of the Vallée des Baux Alpilles and the Chamber of Agriculture of the Bouches-du-Rhône have carried out this project. 1000 hectares of almond trees have been planted until 2020 in Provence-Alpes-Côte d'Azur.

## The College of Flavors: powerful tools

The College of Flavors, located in the former municipal school of Baux-de-Provence in the Vallon de la Fontaine, is home to the Syndicat Interprofessionnel des oléiculteurs de la Vallée des Baux (S.I.O.V.B.) and the Syndicat des Vignerons des Baux.

Inaugurated in 2015, it includes a high-tech tasting room allowing olive growers and winemakers to conduct tastings and tests necessary for the approval of their oils and wines.



## The vineyard AOP Les Baux-de-Provence

The Baux-de-Provence PDO covers six communes on 250 hectares of vineyards, on the northern and southern slopes of the Alpilles.

The towns of Saint-Rémy-de-Provence, Mouriès, Saint-Étienne-du-Grès, Fontvieille, Les Baux-de-Provence and Eygalières are part of this territory and are the only ones to produce AOP Les Baux-de-Provence wines.

### II domains

North side: Domaine des Terres Blanches - Château Romanin - Domaine de Métifiot (Saint-Rémy-de-Provence); Domaine Dalmeran (Saint-Étienne-du-Grès); Domaine De La Vallongue (Eygalières).

South side: Domaine de Lauzières - Mas de Gourgonnier (Mouriès); L'affectif - Mas Sainte-Berthe - Mas de La Dame (Les Baux-de-Provence); Château d'Estoublon (Fontvieille).





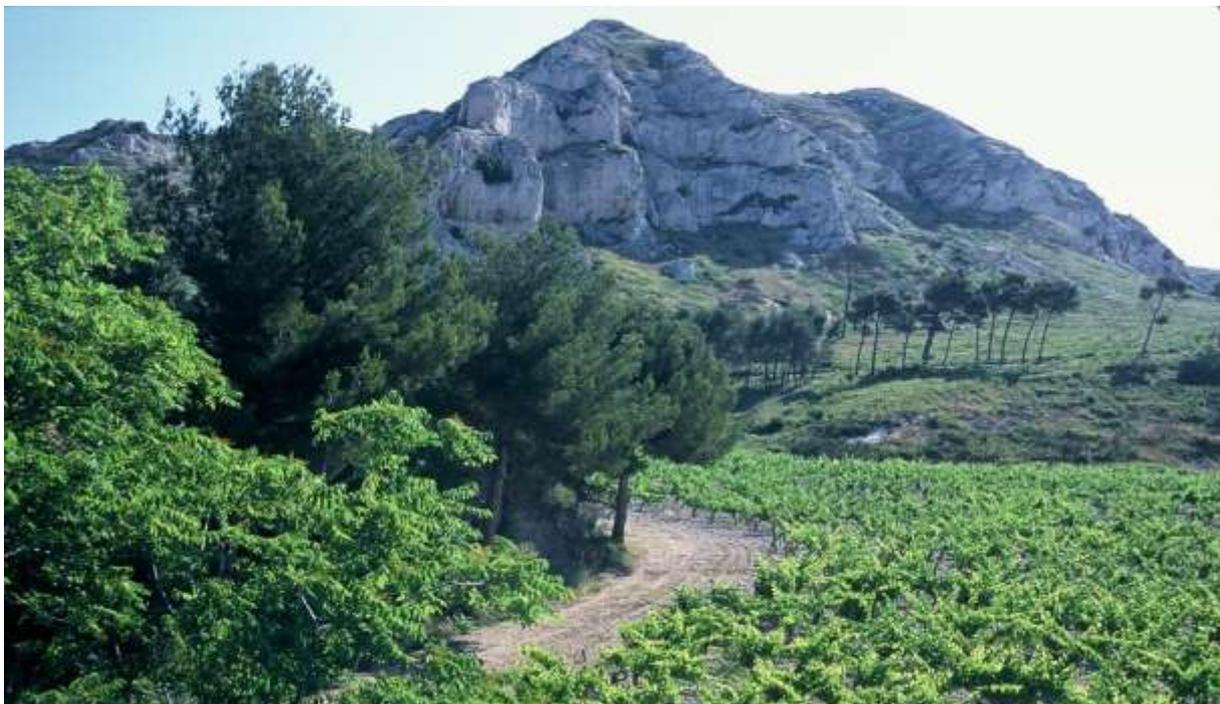
## Soon 100% organic or biodynamic farming

Nestled between the Rhône and Provence, the vineyards of the Baux-de-Provence PDO enjoy an exceptional environment with many facets.

This appellation with a very limited surface area offers an environment and a "microclimate" of its own, allowing the production of singular red, rosé and white wines.

The PDO is now proud to see almost all of its surface area managed organically or biodynamically. Mas Sainte-Berthe will have completed its conversion in 2023, making Les Baux-de-Provence the first 100% organic PDO in France.

Over the years, the actors of this confidential vineyard have worked tirelessly to improve the quality of their wines while respecting their precious environment.





### 3 colors: red, rosé and white

#### REDS

- Main grape varieties: Grenache, Mourvèdre, Syrah (with a minimum of 60% and at least two grape varieties required in the blend)
- Secondary grape varieties: Cinsault, Counoise, Carignan (limited to 30%) and Cabernet Sauvignon (limited to 20%)

The reds of the AOP Les Baux-de-Provence appreciate being kept in the cellar for a few years after maturing. Very fleshy, they are like the landscape where they were born: wild and powerful. A very dark color, a dense matter, the sun has given these wines a warm soul. The mouth is full-bodied with present but not excessive tannins. The small black fruits of a beautiful density give way to spicy and slightly chocolate notes in the finish.

#### ROSÉS

- Main grape varieties: Grenache, Syrah and Cinsault (60% minimum)
- Secondary grape varieties: Mourvèdre, Carignan, Counoise (limited to 30%) and Cabernet Sauvignon (10%)

Les Baux-de-Provence PDO rosés are above all intended for the table and have a nice freshness. They are mostly rosés of bleeding whose dress is of a more or less sustained pink. The aromas are reminiscent of crushed strawberries, redcurrants or English sweets.

#### WHITES

- Main grape varieties : Grenache Blanc, Vermentino and Clairette
- Secondary grape varieties: Roussanne, Marsanne, Bourboulenc and Ugni

The Comité National des Appellations d'Origine has allowed the entry of white wines in the appellation in 2010. They offer a wide range of aromas: notes of honey and exotic fruits, peach and citrus aromas, and sometimes a slight bitterness.



## The appellation in figures

Total surface area of the Appellation : 243 hectares

Date of creation of the Appellation : 1995

Total production : 6 362 hl

Percentage distribution by color: 48% red, 45% rosé, 7% white

## The appellation in dates

1956 : "Les Coteaux Baux-de-Provence" becomes a "Vins Délimités de Qualité Supérieure

1985 : Officialization of the name "Les Baux-de-Provence

1995 : The PDO Les Baux-de-Provence is created

2007 : The Syndicat de Défense et de Gestion de l'appellation is recognized by decree

2009 : Approval by decree of the specifications of the Appellation d'Origine Contrôlée "Les Baux-de-Provence

2010 : The white wines of the appellation can now claim the A.O.P. Les Baux-de-Provence, which already covered the production of red and rosé wines

2017 : 1st edition of the Rallye des Vignerons des Baux-de-Provence

2020 : 25th anniversary of the birth of the AOP Les Baux-de-Provence

2023 : Les Baux-de-Provence PDO will be the first 100% organic appellation in France



Syndicat des vignerons des Baux

President : Caroline Missoffe

[www.lesvinsdesbaux.com](http://www.lesvinsdesbaux.com)

Press : Rouge Granit - Trl. +33 (0)4 37 65 08 59 - [contact@rouge-granit.fr](mailto:contact@rouge-granit.fr)



## The domains of Les Baux-de-Provence

### L'Affectif

Jean-André Charial took the helm of the famous Maison Baumanière in 1969, as a true chef and businessman, in love with flavors and Provence. He naturally turned to the world of wine, his second passion.

First in Romanin, where he built, from 1988 to 2001, a cathedral dedicated to wine.

Then he pursued the principle of biodynamics at the Domaine de Lauzières with the help of his friend Jean-Daniel Schlaepfer. In 2001, he produced his first vintage of Affectif, an organic red wine made from old Grenache grapes. In 2019, he produces a new vintage, l'Invitation, grown biodynamically at Domaine Fontchêne.

Mas de Carita - Tel. +33 (0)4 90 54 56 52 - [www.laffectif.com](http://www.laffectif.com)





## Mas de la Dame

Quoted in the predictions of Nostradamus, painted by Van Gogh, evoked by Simone de Beauvoir, the Mas de la Dame has been producing wine and olive oil for four generations, and is the first wine estate in the Vallée des Baux. The estate is located at the foot of the village on the southern slopes of the Alpilles, sheltered from the mountainous barrier. The wines benefit from a unique terroir and a very specific microclimate.

In 1995, Caroline Missoffe and Anne Poniatowski, the great-granddaughters of the founder, became winegrowers and launched the Lady into the world. Today, they manage this estate which covers more than 300 hectares, including 57 hectares of vines and 28 hectares of olive trees.

In 2003, Le Mas de la Dame obtained the Organic Agriculture certification.

Mas de la Dame - Tel. +33 (0)4 90 54 32 24 - [www.masdeladame.com](http://www.masdeladame.com)  
Possibility to reserve the cellar for a tasting, prices on request





## Mas Sainte-Berthe

At the foot of the Baux rock, the 40 hectares of vines of the estate are spread out among garrigue and olive trees in a stony, sunny land, often buffeted by the mistral wind.

Since 1950, the Rolland family, including Geneviève the owner and her children, has been putting their passion and high standards into practice. Recently, Eduardo Pincheira, Oenologist and Manager, joined this family history. After 35 years of sustainable agriculture where rigor and observation guided the work of the vineyard, the estate will know its passage in 100 % organic agriculture in 2022. The fruit of this work can be found in the estate's wines: a pleasurable and gourmet wine for the Cuvée Tradition, fuller-bodied and more subtle wines for the Cuvée Louis David and the barrel-aged White.

Mas Sainte-Berthe - Tel. +33 (0)4 90 54 39 01 - [www.mas-sainte-berthe.com](http://www.mas-sainte-berthe.com)  
Possibility to reserve the cellar for a tasting, prices on request





## The Rallye des vigneron des Baux-de-Provence Saturday 24th September

The Rallye des Vignerons des Baux-de-Provence is a fun car rally open to all, punctuated by visits to wineries and numerous activities. During one day, participants will leave in teams to discover the wine, gastronomic and cultural wealth of the Vallée des Baux.

Since 2017 at the end of September, the winemakers open the doors of their estates and reveal the backstage of the PDO Les Baux-de-Provence, its land and its wines, in an intimate and friendly atmosphere.

Throughout the day and as the riddles unfold, the teams will travel the roads to meet local producers, passing through three wine estates and an oil mill. At each step of the route, different workshops will be offered: initiation to wine tasting, activities around the land, cultural, artistic or gastronomic animations... The best teams will be rewarded at the end of the day during the prize giving.

The Rallye des vigneron des Baux - [www.lesvinsdesbaux.com](http://www.lesvinsdesbaux.com)





## Olive oil: the green gold of the Alpilles

### A blend of several varieties of olives

The typicality of the olive oils of the Vallée des Baux-de-Provence lies in the association of five varieties of olives on a unique soil.

The Salonenque gives the oil its smoothness, the Grossane, a large pulpy olive, brings sweetness, the Bérugette or Aglandau is fiery and provides long conservation capacities.

The Verdale is typical of the Bouches-du-Rhône department and the Picholine, small and pointed, gives an intensely fruity oil with a little bitterness.

### Two typicalities : Green fruity and black fruity or "matured".

The fruité vert or fruité noir are obtained with these same varieties of olives.

The difference is due to the ripening time of the olives between the picking and the crushing. A green fruity is obtained with olives picked in the morning and processed within 24 hours. A fruité noir is obtained by keeping the olives between 4 and 5 days between picking and crushing. In a fruité vert typicity, the oil offers aromas of fresh hay, cut grass, apple, fresh hazelnut, almond, raw artichoke, tomato leaf, with a little bitterness and ardence.

In a fruity black typicity, the oil is characterized by aromas of candied olives, black olives, cocoa, truffle, mushroom, cooked artichoke, with a sweet sensation, free of bitterness and with little or no ardency. The olive harvest begins in the first half of October and lasts until the last days of December.



## The Vallée des Baux PDO

The S.I.O.V.B. (Syndicat Interprofessionnel des Oléiculteurs de la Vallée des Baux) was created in 1994 on the initiative of producers, processors and olive growers of the Vallée des Baux-de-Provence, who wanted their products to be recognized as Appellation d'Origine Contrôlée by the INAO. The three "Vallée des Baux-de-Provence" PDOs for broken olives, black pitted olives and olive oil were obtained 3 years later.

## The appellation in figures and dates (2020 data)

Obtained PDO : 1997

Area: 300 km<sup>2</sup>

Area: 2,700 hectares of identified olive trees

Number of olive trees: 624,000

Number of oil mills: 14

Production: 426 tons of olives, i.e. 465,000 liters of oil (40% of the total French production and 35% of the French production in PDO) - 80 tons of broken olives - 5 tons of black pitted olives

4 professions involved: olive grower, miller, confectioner and olive grower



Syndicat Interprofessionnel des Oléiculteurs de la Vallée des Baux  
President : Jean-Philippe Montagard - Tel. +33 (0)4 90 54 38 42 –  
+33 (0)4 90 54 90 24 – [www.huiles-olives-bauxdeprovence.com](http://www.huiles-olives-bauxdeprovence.com)



## Moulin Castelas

The story of Castelas began in 1997 when Jean-Benoît and Catherine Hugues fell in love with old olive trees planted on the southern slopes of the Alpilles mountains in a place called Castelas. Jean-Benoît and Catherine Hugues chose to build their own mill in order to control the entire process of elaboration, from the choice of the date of harvest of the olives to the method of fabrication and the blending.

Castelas produces several types of olive oils in fruity green and fruity black, in organic production as well as a range of aromatic oils - herbs, citrus or spices are crushed with the olives. The cold extraction of the oil enhances its green fruity character, while preserving the identity that each olive variety brings. Today, Domaine Castelas produces olives on 45 hectares in the Vallée des Baux-de-Provence Protected Designation of Origin (PDO) and 65 hectares in the Plaine de Crau.

Moulin Castelas - Tel. +33 (0)4 90 54 50 86 - [www.castelas.com](http://www.castelas.com)





Numerous medals have been awarded to these productions:

Competition of olive oils in appellation of origin:

Gold medal Classic PDO Vallée des Baux-de-Provence

Silver Medal for Organic Olive Oil PDO Vallée des Baux-de-Provence

Competition of olive oils in the South / PACA region:

Gold Medal for Organic PDO Baux-de-Provence Valley olive oil

Gold Medal Black olive PDO Provence

Gold Medal Monovarietal Aglandau

Silver Medal Classic PDO Provence

Silver Medal Classic PDO Vallée des Baux-de-Provence

Silver Medal Black Olive Oil of France





## Walk in the olive trees

**Tuesdays and Thursdays from May to August at 10:30am**

Discover how olives, so symbolic of Provence, grow and offer one of the best oils in the world through a walk in the olive trees, followed by a visit to the mill and a tasting of olive oils. A gustatory, natural and local discovery for all!

Free - on reservation (except public holidays)

Information and reservations: Moulin Castelas

Tel. +33 (0)4 90 54 50 86 – [www.castelas.com](http://www.castelas.com) – [info@castelas.com](mailto:info@castelas.com)





## Brousse du Rove, the smallest PDO in Europe since 2020

The Brousse du Rove PDO is a cheese made from whole milk from farm goats of the "Chèvre du Rove" breed, produced in spring and summer, mainly in the Bouches-du-Rhône department. Its white and creamy paste is presented in very small boxes. Its producers, who are 7 in number, obtained the AOC in 2018. The appellation is since May 2020, the smallest PDO in Europe.

## Boucabelle des Baux

Natascha Duverdier is one of the producers of Brousse du Rove PDO and raises her goats in the commune of Les Baux-de-Provence in the Quartier du Désert. Natascha opens her goat farm to the public on Saturday mornings from the end of May to the end of October and also sells goat brousse, kid meat and goat sausage.



Boucabelle - Tel. +33 (0)6 07 48 89 14 (GPS : 43°44'57"N – 4°46'41.64" E)





## Tourist office of Les Baux-de-Provence

Maison du Roy – 13520 Les Baux-de-Provence

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