

DEMEDICI
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MIRAVAL

L'HUILE D' OLIVE





Tucked away in its own private valley, in an ancient village in Provence, sits Château Miraval-surrounded by ancient woods, olive trees, vineyards and an abundant supply of water. Already known for their award winning white and rosé wines, Miraval has cultivated 26 acres of organic olive groves that sit high above age-old stone walled terraces dating back to Roman times.

At an altitude of 350 meters, the estate enjoys warm, sunny days and cool nights, bringing freshness and balance to their extra virgin olive oil. Organic farming and cultivation practices on the property result in well-aerated porous soil with a deep root system to exploit the uniqueness of the terroir.

The exquisite oil is elaborated using the finest modern extraction methods from the estate and neighboring groves, then tastefully blended resulting in the flavor unique to Miraval.



M I R A V A L
L' HUILED' OLIVE



What's inside the crock?

Unique & Beautiful Package Design

This exquisite cold-pressed oil comes in a black sandstone bottle, which helps protect it from damaging UV rays and extreme temperature fluctuations.

MIRAVAL ORGANIC EXTRA VIRGIN OLIVE OIL

CORRENS-VAR, FRANCE

The sweet, peppery olive oil has notes of almond, hazelnut, and artichoke, with aromas of freshly cut grass and a spicy finish. It's gorgeously balanced and truly remarkable.

HARVEST 2016 | RELEASE 2017

ITEM # ALMVL01 PACK SIZE: 6/ 500ML (16.9 fl.oz.)

SUGGESTED APPLICATIONS

Serve this fine oil with bread, and drizzle generously on salads, roasted vegetables, pasta, and fish.





Exclusively Through

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