

Jean Martin puts all its Provençal culinary know-how into its Provence AOC Olive Oil

Once upon a time there were olives...

In 1920, to spread the word on the famous Vallée des Baux de Provence cracked olives, Jean Martin founded the brand which bears his name. **The olive then became the star ingredient in all Provençal culinary recipes** (Black or Green Tapenade, Anchoïade, Aubergine Caviar etc.)

Almost a century later, his grandsons have added **Provence AOC Olive Oil** to the Jean Martin range, an oil of unusually high quality, strong in taste and character.

This extra virgin oil is a blend of three of the company's historic varieties (the Salonenque, the Aglandau and the Grossane), all grown in the olive groves of Provence and cold pressed. Its intensity brings out flavours and makes it **an absolutely essential seasoning in the kitchen.**



**Jean Martin
Provence AOC
Olive Oil**

Green fruity, intense in taste and aroma and balanced by the sweetness of the Grossane.

**RRP: €12.50
including tax
50 cl**

Add neat to all your dishes



Did you know?

- *It takes 5 to 6 kilos of olives to obtain one litre of **Provence AOC Olive Oil**.*
- *It keeps perfectly for 2 years if kept away from heat and light.*
- *The annual consumption of oil in French households is approximately 12 litres, 4 litres of which is olive oil.*

Where to find it

From your home via the website, to enjoy or make a gift of a little piece

Provence from anywhere!
www.jeanmartin.fr



At the Jean Martin Store

Showcase of the company's know-how and place of tourist interest, the Jean Martin Store, located in the former olive preserving kitchen, immerses you in Provençal gastronomy.

Opening times: from Monday afternoon to Saturday inclusive
9 rue Charloun Rieu - 13520 Maussane-les-Alpilles
Tel: 00 33 (0)4.90.54.34.63

A trio of flavours

***The Salonenque** - The main variety, this gives the oil its notes of freshly-cut herbs, artichoke and ripe apples and gives it finesse and sweetness*

***The Aglandau** - Also called the Bérugette, this gives the oil its powerful aroma of raw artichoke, greenness and an astonishing freshness.*

***The Grossane** - This offers the intense and fresh aromas of butter, grapefruit and tomatoes and adds a sweet, light note without bitterness or sharpness.*

Suggestions for use

The special green fruity characteristic of olive oil enhances other flavours: vegetable soup, potatoes, salad, avocado, hot vegetables, white or grilled fish, Carpaccio of beef and even Carpaccio of citrus fruits for an original dessert.

Add neat to all your dishes just before serving.

Minute recipe: pour a glug into a well warmed Jean Martin Pistou soup
An unbeatable taste!