Beat: Health

20th Anniversary of Oliviers & Co - A unique creation to celebrate

Notre metier, notre passion

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USPA NEWS - On May 10, 2016, was given a full presentation of the Company 'Olivier & Co' celebrating its 20th Anniversary. It was in the village of Mane, high in the Alpes-de-Haute-Provence, that the adventure began with two men united around a common passion, the olive tree...

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The idea grew that, like grapes and wine, the olive tree deserved to have its exceptional vintages recognized. A completely innovative concept was born, and with it, the conviction that places were needed where this unsuspected source of flavors and aromas, hidden within the humble olive, could be shared.

Olive oil is known for its health benefits : prevents cardiovascular disease, increases good cholesterol (HDL), slows cerebral aging, facilitates intestinal digestion, fights acid reflux, does not change gastric acidity.

Since ancient times, the olive tree has commanded mankind's respect and inspired rituals and traditions. Its history, which seems to go back as far as the earth itself, is bound up with that of the Mediterranean. Even as they venerated the holy tree, these civilizations discovered the benefits of its precious oil. The Egyptians, who consumed large quantities of olive oil during the time of the Pharaohs, brought it from Crete and used it during funeral and purification rites.

But it was the Phoenicians who, in the sixteenth century B.C., began to plant olive trees throughout all of Greece and eventually the Mediterranean basin, where olive orchards and mills multiplied along with the Romans. Olive oil was used not only in food, but also for its medicinal and cosmetic properties. It was the green gold of gods, kings, and queens before it became a daily staple for most Mediterranean populations.

2015 Olive Oil Collection :

This year, 25 exceptional olive oils from orchards throughout the Mediterranean have been selected. Despite difficult weather conditions and a seriously disrupted maturation cycle for the olives (attacks, olive fly bites, etc.), the OLIVIERS&CO. tasters were able to select 35 high-quality oils from the 100 samples taken. On each label, consumers can read the exact origin of the vintage, including the producer, the varieties of olives used and, of course, the harvest date. Unlike wine, olive oil does not improve with time.

Source : Oliviers&Co

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