



Olive oil tasting WORSKSHOP

BY LES CALLIS

GOURMET WORKSHOP

On olive oils + wine & cheese tasting



In this 2-hour gourmet workshop, you will discover the secrets behind three exquisite olive oils - the liquid gold of the Mediterranean.

Learn how to distinguish between virgin and extra virgin olive oil. Charlotte will guide you through the sensory experience of olive oil tasting, revealing how to recognise its unique attributes, aromas and flavours.

Charlotte will also showcase the beautiful affinities between olive oil and wine, two culinary staples in our region.

This gourmet experience will end with a tasting of local wine, accompanied by a homemade bruschetta of seasonal vegetables and locally sourced goat cheese - all crafted with care and love here in Provence.

Join charlotte, a passionate wine and olive oil sommelier, on a mouth-watering journey through Provence's culinary treasures.

MAKE YOUR OWN OLIVE OIL

Mediterranean basin olive oil workshop





Get ready for an olfactory journey through the sun-drenched Mediterranean basin with our Olive Oil Workshop! In this 2-hour experience, you'll get to discover the unique attributes of three different olive oils.

But that's not all - we're giving you the opportunity to create your very own custom blend of olive oil tailored specifically to your taste preferences.

Experiment with a variety of flavours and aromas, crafting a personalised 250 ml bottle of liquid gold to take home with you.

Charlotte is an English-speaking olive oil sommelier. She will be there to guide and inspire you every step of the way.

Please note that we can provide à la carte workshops: do not hesitate to contact us, and we will do our best to accommodate your requests.

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Mornings: 10 am - 12 am. Afternoons: 5 pm - 7 pm. 70 € / participant. 6 to 12 people.

For more information: join Charlotte & Alexandra: +33 6 88 62 29 13





