



PISTACHIO OIL, MOULIN DE SÉVERY (10 CL)



TASTING NOTES

A subtle and refined oil, delicately fruity, with aromas of toasted pistachio that bring depth and elegance.

PROVENANCE

PRODUIT ALIMENTAIRE

APPELLATION

HUILE

DOMAIN

MOULIN DE SÉVERY

FOOD AND WINE

PAIRS PERFECTLY
WITH TERRINE-BASED
STARTERS AND CAN
ALSO BE USED TO
FLAVOUR SHELLFISH.



OENOLOGY

The products of Moulin de Sévery reflect ancestral expertise. The ingredients are carefully selected from passionate artisans. Quality and authenticity are at the heart of these products.



VITICULTURE

They use traditional pressing methods to produce their oils, which allows for optimal aroma development. The raw materials supplied by our partners, such as walnut kernels and hazelnuts, are roasted. Cold pressing, carried out at less than 50°C, preserves the vitamins and valuable nutrients contained in the oil.