

MAS DES BORIES Olive Oil ♦ Salon De Provence France

La Provence

Avignon France
2005 & 2006

Competition: La Provence Newspaper the largest newspaper in Provence France

Mas Des Bories Awarded Highest Awards

BEST IN SHOW for the 2005 Grossanne Extra Virgin Olive Oil

Special Mention Award for the 2005 A.O.C. Extra Virgin Olive Oil

Special Mention Award for the 2006 A.O.C. Extra Virgin Olive Oil



Paris France
2005

Competition : Concours Général de France

Mas Des Bories Awarded Gold Medal - Médaille D'OR ♦ 2005 Bouteillan Extra Virgin Olive Oil
By the Minister of Agriculture, Concours Général of France

This is the most comprehensive and prestigious competition in France.



Marseille France
2007 & 2005

Competition : Concours Général de Provence Alpes, Cote D'Azur

Mas Des Bories Awarded Gold Medal - Médaille D'OR ♦ 2007 & 2005 Bouteillan Extra Virgin Olive Oil
By the Association Française Interprofessionnelle de 'Olive

The Provence-Alps-Côte d'Azur Region sweeps from the eastern border of France including Nice, along the Mediterranean Sea to Marseille and north to include all olive growing areas in central and eastern France.

**DER
FEINSCHMECKER**

Hamburg Germany
2007/2006/2005

Der Feinschmecker Europe's Largest Gourmet Magazine
Competition : World's Best Olive Oils

Selected as One of the Best Olive Oils In the World ♦ 2007/2005 Bouteillan Extra Virgin Olive Oil

Selected as One of the Best Olive Oils In the World ♦ 2007/2006 A.O.C. Extra Virgin Olive Oil

Their Review states that Mas des Bories is one of the Best Olive Oils in France

Entrants were 1,000 of the World's Top Olive Oil Producers from over 20 Countries



Los Angeles California USA
2007 & 2006

**Competition : Los Angeles County Fair - Olive Oils of the World
International Extra Virgin Light**

Mas Des Bories Awarded Highest Awards



<u>Silver Medal</u>	◆ 2007 <u>A.O.C.</u> Extra Virgin Olive Oil
<u>Gold Medal</u>	◆ 2007 <u>Bouteillan.</u> Extra Virgin Olive Oil
<u>Gold Medal</u>	◆ 2007 <u>Grossane</u> Extra Virgin Olive Oil
<u>BEST IN SHOW</u>	◆ 2007 <u>Grossane</u> Extra Virgin Olive Oil
<u>Gold Medal</u>	◆ 2006 <u>A.O.C.</u> Extra Virgin Olive Oil
<u>BEST IN SHOW</u>	◆ 2006 <u>A.O.C.</u> Extra Virgin Olive Oil



Munich Germany
2007

OLIVENÖL

Hard cover book rating and describing olive oils of the world
Selling in Germany on Amazon.com

Silver Medal ◆ 2007 Grossane & Bouteillan Extra Virgin Olive Oil-

From the book- Grossane smells of a summer meadow, fresh and alive like it's growers. Both oils are very harmonious with notes of sweet almonds

Taste these Oils For Yourself

Best Taste Test is with a Plastic Teaspoon or Cup, metal will distort the taste of the oil

BOUTEILLAN Olive Oil: - The taste will be of Freshest Flowers with a Bouquet of Citrus

AGLANDAU Olive Oil – The taste will be initially mild but at the end a Pepper Kick, similar to Tuscany oils.

GROSSANNE Olive Oil – Like biting down on a blade of Sweet Summer Grass

SALONENQUE – The taste is very mild with flavors of Artichoke and a finish bouquet of Grapefruit

A.O.C. Olive Oil: A Blend of Olives, Salonenque, Aglandau, Bouteillan, & Grossanne

This is a *very* Complex Oil and is mixed by a Master Mouliner. The Taste is-

Artichokes, Fresh Flowers, Blade of Sweet Green Summer Grass, with a mild Pepper Kick