



Olive oil in Roussillon Conflent

INFO & CONTACTS

Tourisme Roussillon
Conflent (contact
details above)

PHOTO CREDITS

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Come and meet our olive producers on their estates or at their mills. They have all mastered the art of transforming this “green gold” and bring out the very best of this fantastic product in oils, snack olives, olivade or tapenade... Every bite oozes the sun-kissed flavours of Roussillon, showcasing this product that is so emblematic of our region!

THE HISTORY OF THE OLIVE TREE IN ROUSSILLON BY CLAUDE GENDRE

“The fabulous history of the Roussillon olive tree goes back to the Neolithic era, but would only reach its peak in the mid-19th century.

A few decades later, decline set in, culminating in the devastating frost of 1956. The last mills in the region closed their doors. A chapter seemed to have ended, or so we thought!

Rather unexpectedly, the olive trees, over the years, regenerated from their old stumps. Olive growers and millers remembered the tree on the hills, the millstones crushing the olives and the flowing golden liquid. It was also the time when the local diet was officially recognised for its health benefits, celebrated under the name “Mediterranean model.”

None of this would have been possible without the enthusiastic volunteers who reopened the Millas mill in 1976, the return of a growing number of cooperative members, the restoration of old olive trees, and the planting of new groves coordinated under a development plan.

More and more olive trees were planted on roundabouts and in private gardens throughout the department.

The olive tree had proven its vitality once again. This tree of the past is also a tree of the future.”

Extract from the book *Histoire de l'olivier en Roussillon* (in French) by Claude Gendre.

OLIVE PRODUCTION IN OUR REGION

There are 6 producers and 2 oil mills in our region:

Mas d'En Fabre – Huile des Orgues (Ille sur Tet)

The Fabre family has over fifty years' experience in arboriculture, and has embraced olive growing with passion. They have established an olive grove covering more than 22 hectares in a unique terroir, particularly suited to arboriculture. Their goal is to showcase this exceptional terroir through ancient Roussillon olive varieties, grown according to traditional farming methods, and their approach is fully aligned with the pending Roussillon PDO certification under the INAO (national origin and quality institute).



Domaine Força Réal (Millas)

The olive oil from Domaine Força Réal is produced from an olive grove that was planted over 60 years ago. This grove is home to 2,000 trees planted on a 10-hectare schist terroir at 200 metres above sea level. Local varieties such as Picholine and Olivière are hand-picked at optimal ripeness. They give our oil unparalleled aromatic qualities, dominated by green fruity notes and hazelnut.

Moulin à Huile La Catalane Cooperative (Millas)

For 80 years, this cooperative has been producing a highly aromatic extra virgin olive oil. “Le Moulin à Huile La Catalane” collects olives from across the entire department. It safeguards a traditional artisanal method of harvesting and producing Mediterranean olive oil.

Our production focuses mainly on our department's endemic varieties: Olivière, Verdale, Glory, Courbeil, Argoudeil, Redouneil, Berdaneil, and Poulmal, as well as ancient garrigue varieties.

Bookings are compulsory for group visits.

Moulin Saint Pierre (Millas)

The Moulin Saint Pierre is set in the midst of an olive grove of 30,000 trees. The production of olive oil from this mill is a real pure fruit juice that has been awarded multiple medals at the Concours Général Agricole Paris. The Moulin Saint Pierre has always been committed to the highest standards of quality, offering a mild olive oil with green-fruity notes.

Bookings are compulsory for group visits.

Moulin aux Auxelles (Bouleternère)

In 1997, we renewed our connection with the ancestral family tradition of olive growing. Our groves, at the foot of Mont Canigó, are farmed according to a sustainable approach, without the use of chemical weed control. Our oils, produced from the Verdale variety and Roca Fountane blend, are currently pending recognition for the Roussillon Olive Oil AOC designation.

Bookings are compulsory for group visits.

Domaine de Caladroy (Bélesta)

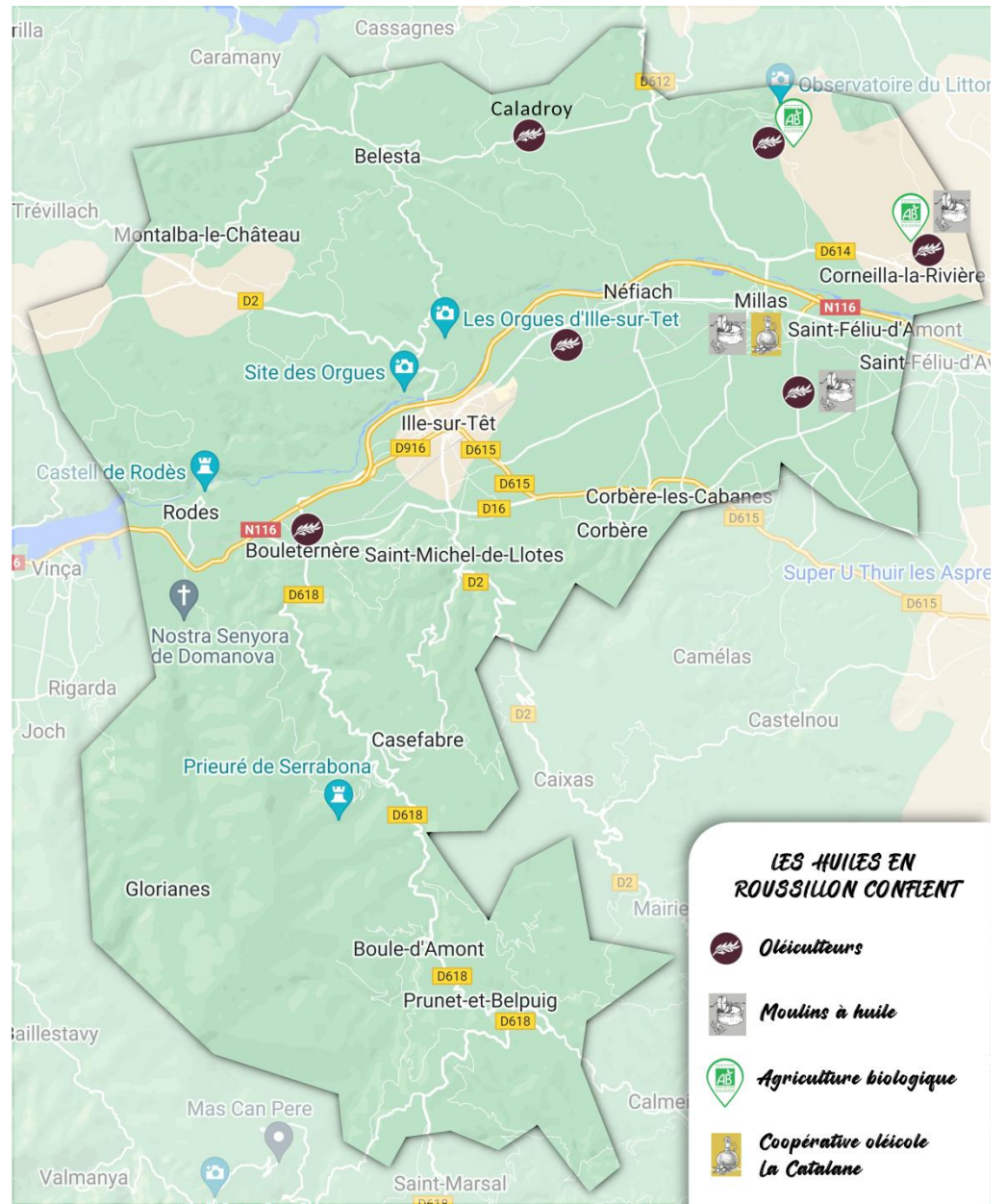
Perched at an altitude of 354 metres, the Château de Caladroy is set in the midst of vineyards, olive trees and garrigue, offering a stunning panoramic view. The estate has cultivated olive trees for over 40 years across 7 hectares, with two varieties of olives: the well-known and classic Picholine, and the Sigoise, a variety specific to the

region of Sig in Algeria. Come to the estate to discover the Château de Caladroy's range of olive oil, wines and fortified sweet wines.

Bookings are compulsory for group visits.



MAP OF OLIVE OILS IN ROUSSILLON CONFLENT



Find out more at tourisme-roussillon-confient.fr

