

Maussane | Olive oil mill |

## 1924 - 2014: 90th anniversary at Moulin Cornille

Summer is just around the corner and the arrival of the "Fruité noir Cornille" (a protected brand name) in a collector bottle is a big event in Maussane-les-Alpilles. So as to fittingly celebrate the 90th anniversary of the "Coopérative Oléi-

cole de la Vallée des Baux", the mill (150 000 liters of olive oil every year) continues the fine tradition of its "fruité noir" with its notes of cooked, slightly peppery artichoke, sourdough bread, black olives (or cocoa), fresh mushrooms, truffles... Subtle aromas that Moulin Cornille is renowned for and that are brought out by fermenting the olives for 3 or 4 days.

### Events this summer

**June, Saturday 28th, 9.45 am - noon:** culinary discovery + lunch + visit of the mill. Contact d'Hélène Riberpray (nutritionist) at 0666227025 to register (15€ per person); **11.30 am:** conference on the benefits of olive oil by Elsa Jomain (beauty therapist); **1.30 pm-3.30 pm:** olive-oil based relaxing beauty treatment (reservation at the mill); **2 pm-5 pm:** recreation of a Roman herbalist's shop and of a thermopolium (Roman shop) by Véronique Autheman.

**July, Wednesday 9th (10 am-noon):** an authentic aioli by Jack Sautel, mayor of Maussane; **Wednesday 16th (10 am-noon):** tasting of preserves with Mr Camous; **Wednesday 23th (10 am-noon):** melon from the valley of Les Baux with Mrs Favier; **Wednesday 30th (10 am-noon):** skin care with olive oil (reservation only).

**August, Wednesday 6th (10 am-noon, open house):** demonstration of articles made of olive wood with "Grain d'Olive" and a visit of the olive groves; **Wednesday 20 th(10 am-noon):** culinary discovery with Mr Valadier (chef).

### MOULIN CORNILLE

Rue Charloun Rieu - 13520 Maussane les Alpilles  
Tel.: 04 90 54 32 37 - [www.moulin-cornille.com](http://www.moulin-cornille.com)  
[Facebook.com/moulin.jeanmariecornille](https://www.facebook.com/moulin.jeanmariecornille)  
Open from Monday to Saturday from 9.30 am to 7 pm and on Sundays from 2.30 pm to 7 pm.  
Free guided tours on Tuesdays and Thursdays at 11 am including tasting and a film on the harvest.



THE +

All 5 oils produced by the mill are available in 25cl (and larger) canisters